FAVORITE RECIPES

UNITED METHODIST CHURCH
SCANDIA, KANSAS
1877 -- 1977

Nov., '78

To Kathy
From Jane

DEDICATION

To our Pioneer Mothers:

So long as there are homes
to which men turn at close of day;
So long as there are homes
where women are, and toil and pray;
Where love and loyalty,
and faith are found.
Mother's delicious cooking brings
memories abound.
So long as there are homes
where fires burn and there is bread;
So long as there are homes
where ovens bake and prayers are said;
There will always be a warm
and loving spirit there;
Which our future generations
we hope will gladly be able to share.

* * * *

1877 --- 1977

This book of recipes is being printed by the Scandia United Methodist Women in commeration of the 100th. anniversary of out church.

John W. Bland, Pastor

Art work by Mrs. John (Julia) Bland

* Denotes deceased

HISTORY OF THE LADIES ORGANIZATIONS IN THE CHURCHES

1885 --- 1977

The ladies of the early churches always took an active part in the life of the church. The Ladies' Aid of the Swedish Methodist Church was organized in 1885. The American Methodist Episcopal Church Ladies Aid Society was organized around 1890 to 1895. No records are availabe at this time but when the church was in need of financial help for repairs and fixtures, they turned to the Ladies Aid Societies for help. One year, an ice cream social was a big financial success to build a fence around the church yard.

The Ladies Aid Society of the Providence Chapel Church, a branch of the Scandia Methodist Episcopal Church, had an all day meeting once a month. They usually did quilting or other sewing for the hostess.

The American M. E. Church Ladies Aid Society was active in the 1900's and a member, Mrs. Morey, who lived in the first house south of the Scandia Museum, had a large room upstairs where the ladies did quilting about 1907. They held a bazaar and dinner at noon time, due to no electricity, in the fall of each year, in an old store building just west of the Gulick Building. The Presbyterian women also held a bazaar every year in this same building.

About 1915, a basement was built under the Methodist Episcopal Church, in which the women held their meetings. Many suppers were served here including the Father-Son Banquet and other organizations. The annual Bazaar and supper were held here also until the American Methodist Episcopal Church was disbanded and members transferred to other churches including the Swedish Ladies Aid Society.

The Swedish Methodist Church Ladies Aide Society was held in various homes also. The hostess would bake for days in advance as a large attendance was usually expected due to the fact that the entire family was welcome.

Sometime during these early years, a Woman's Missionary Society was also organized. The minister, Rev. O. J. Swan, had a daughter, Miss Hilda Swan, who became a missionary in the early 1900's to Pakur, India. Oscar Peterson, a member of the Swedish Methodist Church became a missionary to the Phillipines also, making a personal interest in missionary work.

The American Methodist Ladies made a quilt in 1911 which had their names on and presented it to the minister's wife, Mrs. Clark. This quilt is now on display at the Scandia Museum.

Bazaars were started in 1922. The first annual Swedish Supper was held on January 26, 1932 when Rev. B. W. Selin was minister. The proceeds were $40.85. This event has continued through the years. On December 5, 1947, there was a terrible ice and snowstorm, but the supper and bazaar went on in spite of the black-out.

During the fiftieth anniversary of June 1927, the ladies had an important part in the social activities.

In 1940, the church was changed from the Swedish Conference to the Central Kansas Conference and at that time, the merged Methodist churches were organizing the Women's Society of Christian Service to take the place of the Ladies' Aid, the Women's Foreign Missionary Society and the Woman's Home Missionary Society. The Charter meeting was held in April 14, 1941 with Rev. John Trimple presiding and 50 members signing as charter members.

In 1941 through 1945, thirty dozen eggs were sent to the Deaconess Home in Kansas City as an Easter donation.

Beginning in 1942, the president has recieved a years subscription to the Methodist Response and New World Outlook.

Through the years, donations of money and gifts were made to different organizations such as the Holding Institute at Laredo, Texas, the Red Cross, Testaments were sent to the service men and gifts at Christmas time. Clothing was sent to the Navajo Indians, money to the Phillipines, Africa, Mother Jewell's home at York, Nebr., the Cancer Fund and overseas. Donations were also sent to foreign missions, Children's Home at Newton, Kansas and in 1949, $59.05 was sent to the district treasurer.

From 1942 to 1950 a group of active church women had their own quilting "Bee" in their homes. The orginal members were: Mrs. John Sothers, Mrs. H. I. Johnson, Mrs. Robert Doctor, Mrs Gust Nystrom, and Mrs. Myrtle Sanderson. The money received from their quilting was given to the treasurer of the Women's Society.

The W.S.C.S. helped each year with Vacation Bible School by providing treats and drinks.

In 1958, it was decided to send money to the Memorial Fund as a gift to missions and a card to the bereaved family instead of buying flowers.

The Woman's Society of Christian Service has helped with repairs at the parsonage and church by paying for furnace repairs, buying new shades, paint and labor to redecorate or doing it themselves. They purchased a National Flag and Christian Flag in 1943.

A carpet and pad were placed in the church chancel by the women and as a memorial, given by Horton Johnson's wife, also helping pay at this time. In 1947, the serving window and cupboards were remodeled at the church.

In 1948, extensive improvements in the kitchen and dining area of the church were made. The old coal room was changed to a rest room, the furnace room was plastered and made into a kitchen, the southeast room was remodeled and new linoleum was put on the dining room floor. Most of the labor was volunteer being done by the ladies and their husbands. New light fixtures were installed at this time, also. Mrs. Bertha Granstedt was chairman of this committee. A gift from the Hulda Edlund estate was used to buy a hot water heater for the church at this time.

New silverware was purchased in 1949. The Sunshine Circle gave cups, dinner plates, sauce dishes and water glasses. The Willing Workers had a shower and donated things needed in the kitchen.

Rev. Orville Bookless remodeled the parsonage in 1950. A new cabinet and sink were installed and gas stove bought. The floors were refinished. Two gas plates were installed in the church Kitchen.

Between 1958 and 1961, the W.S.C.S. contributed $1154.88 to the building fund for the new Educational Wing.

Drapes were bought for the ministers study in 1960. A large amount of stainless steel silverware was purchased and an extension telephone put in the kitchen.

A float was entered in the Kansas Centennial Parade in 1961. Women of the Bible were represented and a first prize of $50.00 was won. Mrs. Lee Dickey, our minister's wife, was the chairman of this project.

In 1962, heavy rains damaged the floors and ceilings in the parsonage so $200.00 was allowed for repairs. A new stove was purchased for the parsonage. The W.S.C.S. paid half on the air conditioner that was installed in the minister's study at this time.

In 1964, $200.00 was invested in a movie projector and $30.00 in a record player. Library shelves were paid for and a 30 cup coffee maker was bought.

The W.S.C.S. established a library fund in 1952 and paid $20.00 each year and later they raised this amount to $50.00 per year and have continued to this time.

Mrs. Sherman Robison was librarian from the beginning and Mrs. Bill Reece was librarian for many years. Through her work with the M.Y.F. she purchased books for the youth interest as well as adults.

In 1965 it was decided to pay for half of the rental on the water softener. The group purchased counter tops in the kitchen and

shades for the windows at the parsonage. An 80-cup coffee maker was bought at this time also.

A cookbook containing Swedish recipes was published by the Rebekah Circle in 1966. Some reprints of the cookbook printed in 1937 were used, plus many new recipes.

In 1970, the W.S.C.S. undertook the task of purchasing and having installed the beautiful red carpet with pad for the sanctury and pulpit of the church. Later, the carpet for the steps and entrance to Fellowship Hall were added.

A Kirby vacuum cleaner and two electric ovens and another large coffee maker were purchased in 1971.

Favorite recipes were again published in 1972 while Lyle Miller was serving our church. Shades for the north room downstairs and the large south windows of Fellowship Hall were added. A deep sink was installed in the downstairs bathroom.

In 1973 the name of the Women's Society was changed to United Methodist Women. The purpose of this organization was to develop a creative, supportive fellowship and to expand concepts of mission through participation in the global ministries of the church.

We have supported missionaries in foreign countries, continued to take part in the World Day of Prayer, alternating each year with the Lutheran Church, since 1942 with high school students attending. Each year we observe Call to Prayer and Self-Denial, Thank Offerings for missions, send cards to ill, students and service men greetings at Christmas, young people to camp, young ladies on the Met tour, and helped take part in the county Celebration of the Bicentennial of our country in 1976.

Paneling was installed in the dining room in 1974 and more book shelves for the ever-growing library. Money to help on a new piano at the BelleView Manor was also given.

The parsonage was completely remodeled in 1975-76 and shades and curtains were given by the U.M.W. for their part in the project of the congregation. Each year two storm windows have been purchased for the parsonage. Janitorial and other supplies for upkeep are also purchased. Over several years tables and chairs to seat 100 persons have been made available for serving events.

During the years the W.S.C.S. and U.M.W. work groups have willingly served dinners for bereaved families, sales, wedding receptions, anniversary and etc. The annual Spring Tea has been changed to fall at which time guests from other churches, teachers and teachers wives are invited. A guest speaker is present and draws large crowds.

Since 1936 the Alumni Banquet has been served on alternate

years. The Swedish Supper has continued annually since 1932 including the traditional Swedish dishes, potatis korv, osta kaka, lutfisk, brown beans, tearings and rye bread. Several hundred attend this event the first Wednesday each December.

The Willing Workers Circle has been kept busy visiting shutins, the rest home, serving sales, quilting and making items for the bazaar or for children's missions.

A quilting group made a bicentennial quilt on which donations were taken. It was given away at the County Homeland Jubilee Celebration at Belleville in June of 1976. The group has also made quilts for each of the ministers and their wives as a Christmas gift during 1975 and 1976.

Since 1973 an increase in mission giving has totaled $3,326.50 over a 4 1/2 year period. A $25.00 donation went to help with the news letter to the aged of the county. In 1976, 455 persons were served at the Swedish Supper with the cost of lutfisk up to $1.79 per pound. Charges were $3.00 for adults and $1.00 for children to compare with 65¢ and 35¢ when it was first started.

Somewhere through the years, the July ice cream social has been discontinued, but the women are still serving faithfully as did those before, with God's help, trying to serve the community and worthwhile projects to the best of their ability. Many programs have left memories of better ways to live and brought us closer to our purpose of loving one another and serving together.

WOMEN'S SOCIETY OF CHRISTIAN SERVICE -- Chartered 1941

President: Mrs. Elmer Danielson — Secretary: Mrs. Joyce Johnson
Vice President: Mrs. Robert Doctor — Treasurer: Mrs. Lester Richards
Chm. of Membership and Fellowship: Mrs. Aaron Johnson
Chm. of Missionary Education & Service: Mrs. Noble Isaacson

CHARTER MEMBERS

Mrs. Aaron B. Johnson
Mrs. Wm. E. Hodges
Mrs. Lester Richards
Mrs. Elmer Danielson +
Mrs. Noble Isaacson
Mrs. Horton Johnson
Mrs. O. A. Johnson
Mrs. Joyce Johnson
Mrs. R. A. Rasmussen
Mrs. Anna Larson
Mrs. Alfred Walker
Mrs. Myrtie Sanderson
Mrs. Fannie Fulcomer
Mrs. Oscar Aspegren
Mrs. Reuben Fredrickson
Mrs. G. A. Nystrom
Mrs. Joseph Johnson +
Mrs. Lloyd Nelson +
Mrs. John R. Trimble
Miss Amanda Rosene
Mrs. Paul Fredrickson
Mrs. Albert Sjoholm
Mrs. Robert Doctor
Miss Katherine Nelson +

Members (continued).

Mrs. Anton Nelson
Mrs. Martin Johnson
Mrs. John Naslund
Mrs. John Fredrickson
Mrs. Glenn Housholder
Mrs. Wesley Keltcher
Mrs. Duane Johnson
Mrs. Reynold Nystrom +
Mrs. Arthur Buckelheide
Mrs. Axel Nelson
Mrs. A. D. Paul
Mrs. Harold Coleman
Mrs. Wyatt Corbin
Mrs. C. F. Fredin
Mrs. Max Muth +
Mrs. Otto Nelson
Mrs. Lars Brown
Mrs. Malker Lindecrantz +
Mrs. Carl Lindecrantz
Mrs. Andrew Stafford
Mrs. Oscar Linden
Mrs. Ed Loring
Mrs. Lawrence Nystrom
Mrs. Walter Boman
Mrs. Emmett Conzelman
Mrs. Everett Morgan

+ denotes present members

1941 HONORARY MEMBERS

Mrs. Augusta Peterson
Mrs. Nellie Anderson
Mrs. Anton Edlund
Mrs. Carl Cuthbertson
Mrs. Theodore Danielson
Mrs. Jane Thomas
Mrs. Lottie Johnson
Mrs. S. P. Nelson

PRESIDENTS - 1941-1977

1941-42	-	Mrs. Elmer Danielson	1 year
1942-43	-	Mrs. Aaron Johnson	1 year
1943-45	-	Mrs. Robert Doctor	2 years
1945-47	-	Mrs. Lester Richards	2 years
1947-49	-	Mrs. Bill Cooper	2 years
1949-51	-	Mrs. Sherman Robinson	2 years
1951-53	-	Mrs. Carl Peterson	2 years
1953-55	-	Mrs. Raymond Cooper	2 years
1955-56	-	Mrs. Jack Reece	1 year
1956-58	-	Mrs. Aaron Johnson	2 years
1958-59	-	Mrs. Everett Johnson	1 year
1959-61	-	Mrs. Joseph McDonald	2 years
1961-62	-	Mrs. Jack Reece	1 year
1962-64	-	Mrs. Don Freed	2 years
1964-66	-	Mrs. Loren Isaacson	2 years
1966-68	-	Mrs. Ole Erickson	2 years
1968-70	-	Mrs. Lloyd Norris	2 years
1970-73	-	Mrs. Stan Estes	3 years
1973-76	-	Mrs. Frank Berggren	3 years
1977-	-	Mrs. Bud White	

WOMEN'S SOCIETY LIFE ADULT MEMBERSHIP PINS

1949 - Mrs. Myrtle Sanderson*
1951 - Mrs. Christine Rasmussen*
Mrs. Robert Doctor*
1952 - Mrs. John Naslund*
Mrs. Gust Nystrom*
Mrs. Axel Nelson*
1953 - Mrs. Louise Fredrickson*
Mrs. Anton Nelson*
1954 - Mrs. Myrtle Grubb*
Mrs. Lottie Johnson*
1955 - Mrs. Clarence Barber*
Miss Amanda Rosene*
1956 - Mrs. Aaron Johnson*
Mrs. Lester Richards*
1957 - Mrs. Wilbur Zener*
Mrs. Joseph Johnson
1959 - Mrs. Oscar Aspegren*
Mrs. Otto Nelson
1960 - Mrs. Ellen Johnson*
1961 - Mrs. Grace Cooper
Mrs. C. H. West
Mrs. Elmer Danielson
1962 - Mrs. Bertha Granstedt
Mrs. Lena Lloyd*
1963 - Mrs. Lottie Berggren
1964 - Mrs. Jack Reece
1965 - Mrs. Tekla Brown*
Mrs. John Sjolander
1966 - Mrs. John Nondorf*
Mrs. Walter Saunders*
1967 - Mrs. Sherman Robison
Mrs. Everett Johnson
1968 - Mrs. Lloyd Nelson
Mrs. Joseph Johnson
1969 - Mrs. Don Freed
Mrs. Loren Isaacson
1970 - Mrs. Lloyd Norris
Mrs. Elizabeth Erickson
1971 - Mrs. Nina Robison*
1972 - Mrs. Chris Nelson
1973 - Mrs. Stan Estes
1974 - Mrs. Reynold Nystrom
1975 - Mrs. Glenn Scrivner
1976 - Mrs. H. W. Reece
1977 - Mrs. Frank Berggren
Mrs. Kenneth Danielson
Mrs. Malker Lindecrantz
Mrs. Charlie Tuley

HONORARY YOUTH MEMBERSHIPS

1954 - Lawrence Bookless
1955 - Aurie McBride
1957 - Bernita Stafford
1961 - Martha Robison

MEMORIAL MEMBERSHIP

By Mrs. Joseph Johnson in honor of her mother, Mrs. C. A. Isaacson*

BABY MEMBERSHIPS

1953 - Douglas Allen Richards
By Rev. & Mrs. J. O. Bookless
1954 - Dennis Scott Richards
By Mrs. Lester Richards
1956 - Jean Eloise Nelson
By Mrs. Warren Nelson
1957 - Bryan Kent Johnson
By Mrs. Joseph Johnson
1963 - Allen Duell
By Mrs. O. Ray Cook
1966 - Barry Isaacson
By Executive Committee

1977 OFFICERS AND MEMBERS

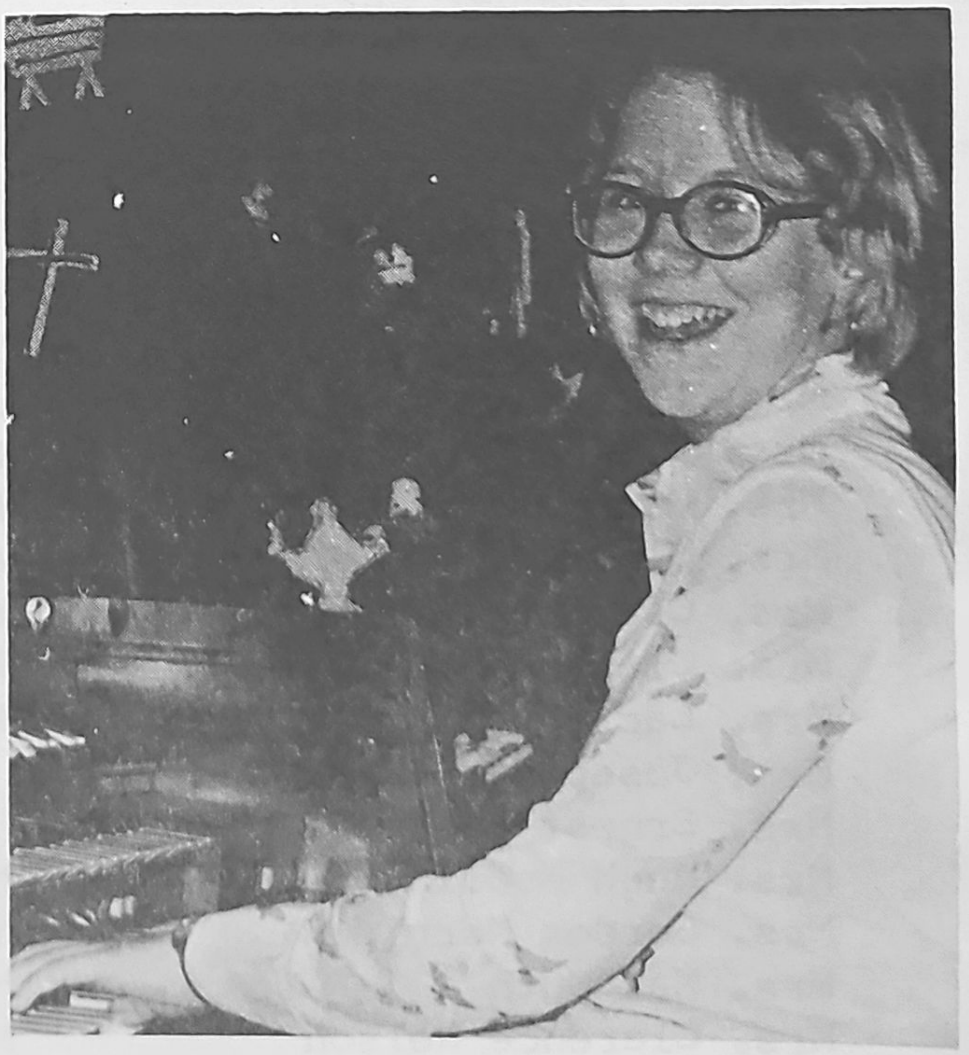
President:	Mrs. Bud (June) White
Vice-President:	Mrs. Frank (Emma) Berggren
Secretary:	Mrs. Reynold (Luella) Nystrom
Treasurer:	Mrs. Max (Eleanor) Thompson
Sec. of Membership:	Mrs. Joseph (Pat) McDonald
Sec. of Progran & Librarian:	Mrs. Don (Edie) Hanson
Christian Social Involvement:	Mrs. Chester (Maxine) Erickson
Christian Global Concern:	Mrs. Darrell (Carrol) Garst
Christian Personhood:	Mrs. John (Julia) Bland
Christian Supportive Comm.:	Mrs. Desmond (Rosie) James
Local Church Action:	Mrs. Larry (Shirley) Johnson
Circle Chairman:	Mrs. Lloyd (Edith) Norris
Group Work Chariman:	Mrs. Hilton (Lula) Waite
	Mrs. Orville (Florence) Linden
	Mrs. Kenneth (Irene) Danielson
	Mrs. Malker (Alice) Lindecrantz
Centennial Cookbook Chm.:	Mrs. Loren (Glada) Isaacson
Nominating Committee:	Mrs. Clarence (Opal) Gile
	Mrs. Everett (Gladys) Johnson
	Mrs. Joseph (Pat) McDonald
Alumni Banquet Chr.:	Mrs. Everett (Gladys) Johnson
Mrs. Russell Anderson	Mrs. Jack Reece
Mrs. Charlie Berggren	Mrs. H. W. Reece
Mrs. Lloyd Brown	Mrs. Sherman Robison
Mrs. Rollie Canfield	Mrs. Pat Sandell
Mrs. Addison Carlson	Miss Elizabeth Sandborn
Mrs. Raymond Cooper	Mrs. Glenn Scrivner
Mrs. Billie Farrell	Mrs. Vernon Smith
Mrs. Richard Fogelberg	Mrs. Dale Stafford
Mrs. Don Freed	Mrs. Harold Swanson
Mrs. Glenwood Freed	Mrs. Gerry Thompson
Mrs. Clarence Haser	Mrs. Andy Thompson
Mrs. Clarence Herrman	Mrs. Charlie Tuley
Mrs. Larry Hobson	Mrs. Hobart West
Mrs. Joseph Johnson	
Mrs. Ernest Kirk	HONORARY MEMBERS
Mrs. Hugh Modlin	Mrs. Walter Boman
Mrs. Gordon Morrison	Mrs. Elmer Danielson
Mrs. Max Muth	Mrs. Frank Granstedt
Mrs. Clarence Nelson	Mrs. John Sjolander
Mrs. Lloyd Nelson	Miss Adah Robinson
Mrs. Eleanora Noble	

Our minister John and wife, Julie enjoy their first Swede Supper

Luella Nystrom and June White sell the dinner tickets

SWEDE SUPPER SCENES - 1976

Ticket taker - Norma Scrivner



Marcy Isaacson at the Organ.

Laverne Currie, Lottie Berggren,
Regina Tuley and Carrol Garst
displaying one of the quilts
which were sold.

Marynell Reece and Shirley Johnson
at the main serving table.

Geneva West, Lula Waite and
Virginia Nylund were dishing
up OstKaka and homemade pies.

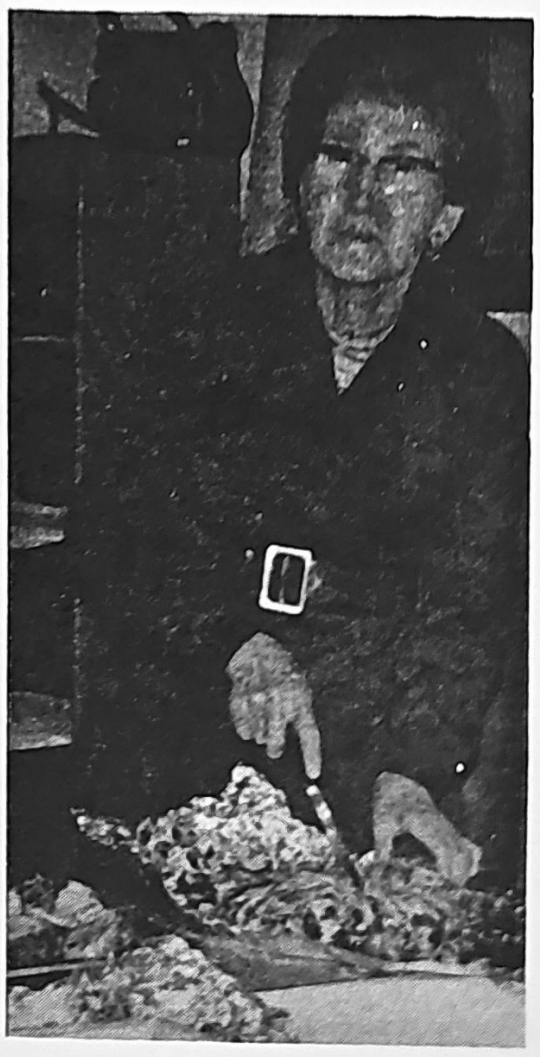
Esther Johnson and Glada Isaacson
taste the brown beans

Esther Thompson and Marceile Currie
were in charge of the coffee.
Delores Thompson in background.

Eleanor Thompson, Katherine Fike,
Glada Isaacson and Donna Farrell
working at the dishpans.

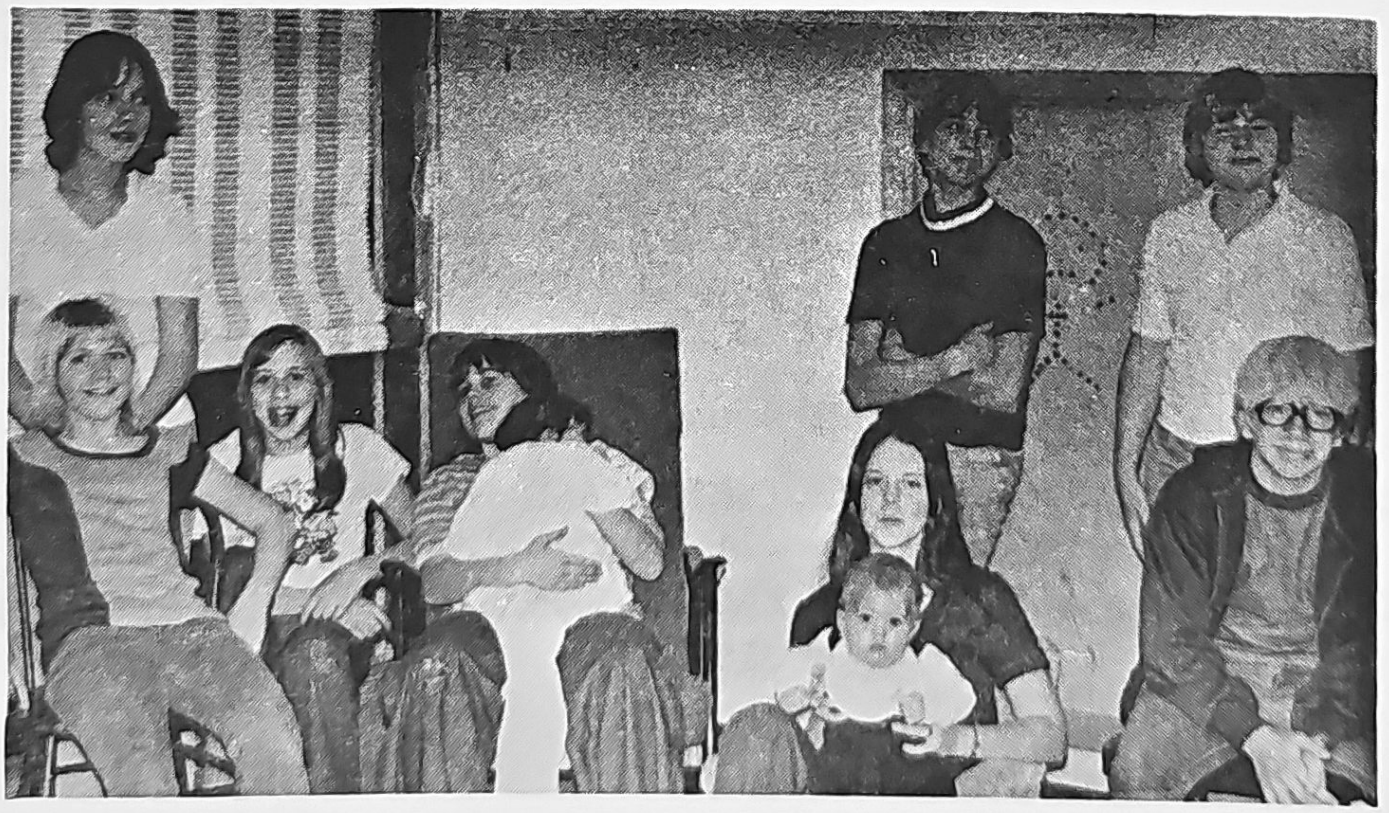
Ethel Modlin, Fern Anderson and
Kathryn Kirk washing dishes.

Glada Peterson fixes the
hot rolls to serve.



Edna Robison cuts the tea rings
for servings.

Pat McDonald and Roberta Klima preparing the Potatis Korv to serve. Carrol Garst in background.



Youth help with baby sitting during the Swede Supper. Cindy Farrell, Jody Baker, Karen Hall, Kathy White, Kevin Garst, Barry Isaacson, Mary Bland and Steven Swanson.

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Weights and Measures

Standard Abbreviations

t. — teaspoon
T. — tablespoon
c. — cup
f.g. — few grains
pt. — pint
qt. — quart
d.b. — double boiler
B.P. — baking powder
oz. — ounce
lb. — pound
pk. — peck
bu. — bushel

Guide to Weights and Measures

1 teaspoon = 60 drops
3 teaspoons = 1 tablespoon
2 tablespoons = 1 fluid ounce
4 tablespoons = 1/4 cup
5 1/3 tablespoons = 1/3 cup
8 tablespoons = 1/2 cup
16 tablespoons = 1 cup
1 pound = 16 ounces
1 cup = 1/2 pint
2 cups = 1 pint
4 cups = 1 quart
4 quarts = 1 gallon
8 quarts = 1 peck
4 pecks = 1 bushel

Substitutions and Equivalents

2 tablespoons of fat = 1 ounce
1 cup of fat = 1/2 pound
1 pound of butter = 2 cups
1 cup of hydrogenated fat plus 1/2 t. salt = 1 cup butter
2 cups sugar = 1 pound
2 1/2 cups packed brown sugar = 1 pound
1 1/3 cups packed brown sugar = 1 cup of granulated sugar
3 1/2 cups of powdered sugar = 1 pound
4 cups sifted all purpose flour = 1 pound
4 1/2 cups sifted cake flour = 1 pound
1 ounce bitter chocolate = 1 square
4 tablespoons cocoa plus 2 teaspoons butter = 1 ounce of bitter chocolate
1 cup egg whites = 8 to 10 whites
1 cup egg yolks = 12 to 14 yolks
16 marshmallows = 1/4 pound
1 tablespoon cornstarch = 2 tablespoons flour for thickening
1 tablespoon vinegar or lemon juice + 1 cup milk = 1 cup sour milk
10 graham crackers = 1 cup fine crumbs
1 cup whipping cream = 2 cups whipped
1 cup evaporated milk = 3 cups whipped
1 lemon = 3 to 4 tablespoons juice
1 orange = 6 to 8 tablespoons juice
1 cup uncooked rice = 3 to 4 cups cooked rice

Weights and Measures

Standard Abbreviations

t. — teaspoon	d.b. — double boiler
T. — tablespoon	B.P. — baking powder
c. — cup	oz. — ounce
f.g. — few grains	lb. — pound
pt. — pint	pk. — peck
qt. — quart	bu. — bushel

Guide to Weights and Measures

1 teaspoon = 60 drops	1 pound = 16 ounces
3 teaspoons = 1 tablespoon	1 cup = ½ pint
2 tablespoons = 1 fluid ounce	2 cups = 1 pint
4 tablespoons = ¼ cup	4 cups = 1 quart
5⅓ tablespoons = ⅓ cup	8 quarts = 1 peck
16 tablespoons = 1 cup	4 pecks = 1 bushel

Substitutions and Equivalents

2 tablespoons of fat = 1 ounce	
1 cup of fat = ½ pound	
1 pound of butter = 2 cups	
1 cup of hydrogenated fat plus ½ t. salt = 1 cup butter	
2 cups sugar = 1 pound	
2½ cups packed brown sugar = 1 pound	
1½ cups packed brown sugar = 1 cup of granulated sugar	
3½ cups of powdered sugar = 1 pound	
4 cups sifted all purpose flour = 1 pound	
4½ cups sifted cake flour = 1 pound	
1 ounce unsweetened chocolate = 1 square	
4 tablespoons cocoa plus 2 teaspoons butter = 1 ounce of bitter chocolate	
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1 cup whipping cream = 2 cups whipped	
1 cup evaporated milk = 3 cups whipped	
1 lemon = 3 to 4 tablespoons juice	
1 orange = 6 to 8 tablespoons juice	
1 cup uncooked rice = 3 to 4 cups cooked rice	

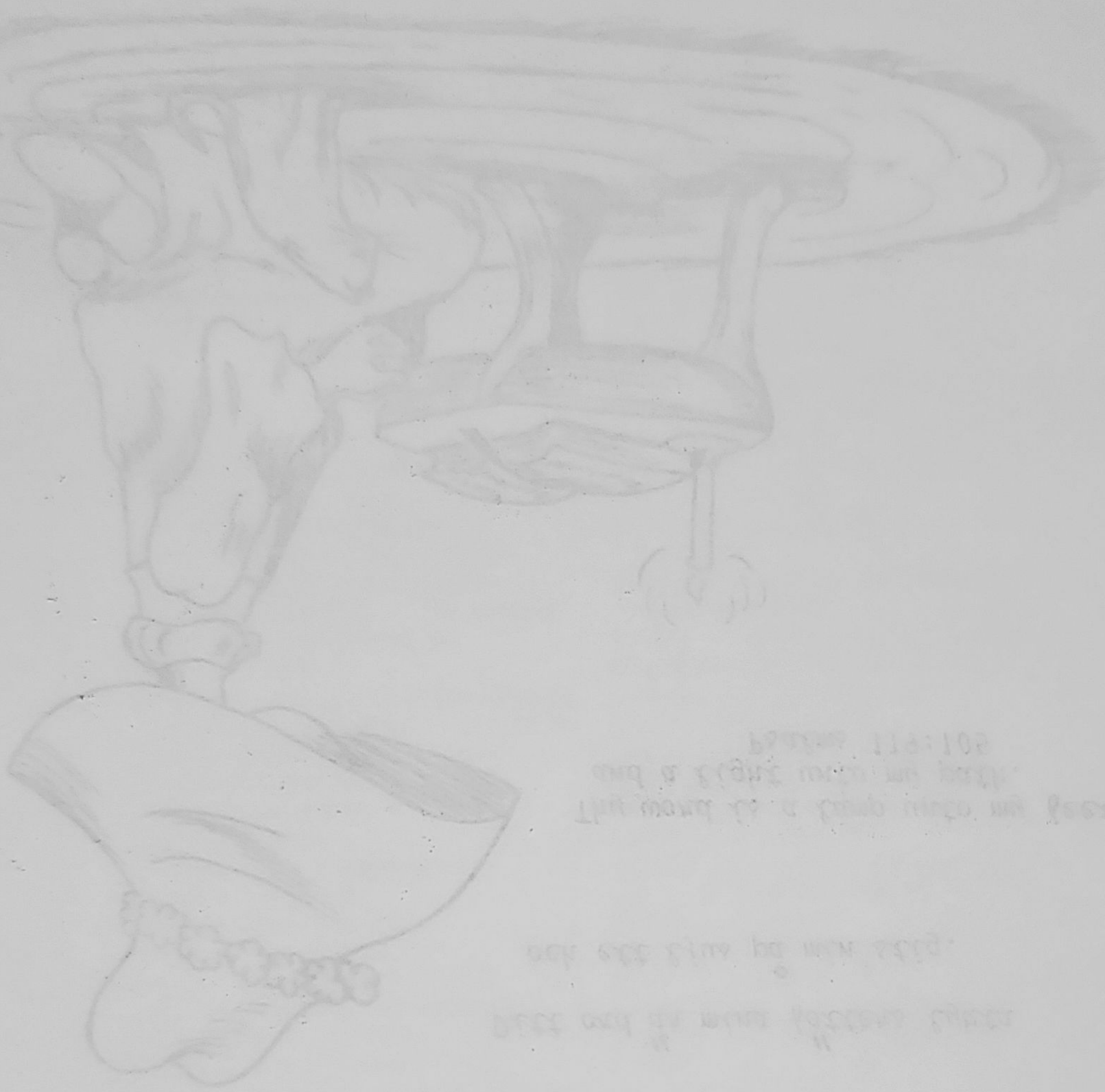
Approximate 100 Calorie Portions

Almonds (shelled) — 12 to 15 nuts
Angel cake — 1¾ inch cube
Apple — 1 large
Apple pie — ⅓ normal piece
Apricots — 5 large
Asparagus — 20 large stalks
Bacon — 4 or 5 small slices
Bananas — 1 medium
Beans — ⅓ cup canned baked
Beans — green string — 2½ cups
Beets — 1⅓ cups sliced
Bread — all kinds — slice ½ inch thick
Butter — 1 tablespoon
Buttermilk — 1⅛ cups
Cabbage — 4 to 5 cups shredded
Cake — 1¾ inch cube
Candy — 1 inch cube
Cantaloupe — 1 medium
Carrots — 1⅔ cups
Cauliflower — 1 small head
Celery — 4 cups
Cereal — uncooked — ¾ cup
Cheese — 1⅛ inch cube
Cottage cheese — 5 tablespoons
Cherries — sweet fresh — 20 cherries
Cookies — 1 to 3 inches in diameter
Corn — ⅓ cup
Crackers — 4 soda crackers
Crackers — graham — 2½ crackers
Cream — thick — 1 tablespoon
Cream — thin — 4 tablespoons
Cream sauce — 4 tablespoons
Dates — 3 to 4
Doughnuts — ½ doughnut
Eggs — 1⅓ eggs
Fish — fat — size of 1 chop
Fish — lean — size of 2 chops
Flour — 4 tablespoons
Frankfurter — 1 small
French dressing — 1½ tablespoons
Grapefruit — ½ large
Grape juice — ½ cup
Grapes — 20 grapes
Gravy — 2 tablespoons
Ice cream — ¼ cup
Lard — 1 tablespoon
Lemons — 3 large
Lettuce — 2 large heads
Macaroni — ¾ cup cooked
Malted milk — 3 tablespoons
Marmalade and jelly — 1 tablespoon
Marshmallows — 5 marshmallows
Mayonnaise — 1 tablespoon
Meat — cold sliced — ⅛ inch slice
Meat — fat — size ½ chop
Meat — lean — size 1 chop
Milk — ⅝ cup (regular)
Molasses — 1½ tablespoons
Onions — 3 to 4 medium
Oranges — 1 large
Orange juice — 1 cup
Peaches — 3 medium fresh
Peanut butter — 1 tablespoon
Pears — 2 medium fresh
Peas — ¾ cup canned
Pecans — 12 meats
Pie — ¼ ordinary serving
Pineapple — 2 slices 1 inch thick
Plums — 3 to 4 large
Popcorn — 1½ cups
Potatoes — sweet — ½ medium
Potatoes — white — 1 medium
Potato salad — 1 cup
Prunes — dried 4 medium
Radishes — 3 dozen red button
Raisins — ¼ cup seeded or 2 tablespoons seeded
Rhubarb — stewed and sweetened — ½ cup
Rice — cooked ¾ cup
Rolls — 1 medium
Rutabagas — 1⅔ cups
Sausage — 2 small
Sauerkraut — 2½ cups
Sherbet — 4 tablespoons
Spinach — 2½ cups
Squash — 1 cup
Strawberries — 1⅓ cups
Sugar — brown — 3 tablespoons
Sugar — white — 2 tablespoons
Tomatoes — canned — 2 cups
Tomatoes — fresh — 2 to 3 medium
Turnips — 2 cups
Walnuts — 8 to 16 meats
Watermelon — ¾ slice 6 inches diameter

SWEDISH RECIPES

Ditt ord är mina fötters lykta
och ett ljus på min stig.

Thy word is a lamp unto my feet,
and a light unto my path.
Psalms 119:105



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LUT FISK

Mrs. Ebba Naslund

3 lb. dry lut fisk
Wood ashes
Lime

Soak fish in water for 3 days. Take up and place in large stone jar (10 gallon preferable), with skin up, a layer of fish, then sprinkle with ashes (about 4 or 5 handfuls) or cover with ashes and sprinkle with lime, thinly. Fill jar with fish and water, pour water on side of jar so the ashes and lime will not be removed. Leave it there 4 days, then take it up and wash it off and put in clear water, using about 3 handfuls of lime. Leave it there 1 day to whiten it and swell the fish. Then take it up and put it in clear water, changing it every day until ready to use.

COOKING LUT FISK:

Cut fish up in small chunks, put it on to boil in cold water, not too much water. Use about 3 tablespoons of salt in water. Cook until it comes to a good boil. Serve with a white sauce, pepper and salt.

WHITE SAUCE FOR FISH

Mrs. Elsie Johnson*

30 c. milk
40 T. flour
30 T. butter
4 T. salt

POTATIS KORV

Mrs. Emma Isaacson*
Mrs. Malker Lindecrantz

Grind through the food chopper 3 pounds of potatoes, 6 medium sized onions. Mix thoroughly with 2 pounds of hamburger, 2 pounds fresh pork sausage, salt and pepper to taste. Have casings properly cleaned. Stuff the casing with the potato korv about 12 inches long, tie both ends, proceed until all has been used. When ready to use, boil 1/2 hour in water to cover. Prick with large needle after they start to boil. These may also be fried after boiling.

When the size of mud spots on the floor appear greater than the grin of a freckle-faced little boy, it's time to get a new standard of measurements.

SWEDISH MEATBALLS (Köttbullar)

2 T. onion (minced)
2 eggs
1/2 c. milk
1 1/2 tsp. salt
1/2 tsp. pepper
2 lb. hamburger
1 lb. ground pork (lean)
1 c. bread crumbs
1/4 tsp. nutmeg
1/4 tsp. allspice

Mix well and make into small balls. Fry until brown. Put in casserole, add 1 can cream of chicken soup and 1 can water. Bake at 350° for 45 minutes.

SCALLOPED CHICKEN

Mrs. Everett Johnson

1 chicken (cook, bone, dice)
2 c. fine cracker crumbs
1 c. chicken broth
Seasoning (to taste)

Combine chicken, seasoning and 1 1/2 cup cracker crumbs. Pour into greased baking dish. Sprinkle with remaining crumbs and cover with broth. Bake at 350° for 1 hour.

CRANBERRY SALAD

1 lb. cranberries
2 c. sugar
1 1/2 to 2 oranges
3 big apples

Remove lettering from outside of oranges and core the apples. Grind all the fruit together, including orange rinds and apple peelings. Add sugar and mix well. Let stand 24 hours before serving.

SWEDISH BROWN BEANS (Bruna Bönor)

Mae Isaacson*
Bertha Nondorf*

1 lb. brown beans
1 T. vinegar
Salt (to taste)
1/2 c. brown sugar
1 stick cinnamon

Soak beans overnight in soft water. In the morning, cook in soft water. When nearly done (about 3 hours), add vinegar, sugar and salt. Finish cooking beans, then add oleo or butter and thicken.

Chloe "Are you still on a diet?"
Floe "Yes and I'M thick and tired of it!"

SWEDISH COFFEE BREAD

Mrs. C. H. (Geneva) West

In a small bowl, put about 2 cups flour, sprinkle 2 packages of yeast over it and mix thoroughly. In a large mixing bowl, put 1/2 cup plus 2 tablespoons shortening, 2/3 cup sugar and 2 cups very warm milk. Stir to dissolve. When lukewarm, add yeast mixture and enough flour to make a batter. Beat until smooth and glossy. Cover and let rise until bubbly, 30 to 40 minutes. Then add 3 beaten eggs, 1 tablespoon salt, 1 cup white raisins (that have been soaked in hot water). Mix well and add enough flour to make a soft dough. Knead about 10 minutes. Add the flour sparingly. Cover and let rise until double in bulk. Punch down and leave for 10 minutes. Cut off a portion the size you want.

Roll into a rectangular about 1/2 inch thick. Spread with butter (oleo) sprinkle with brown sugar, then cinnamon. Roll tightly and join the ends, place on greased baking pan, cut side down. From inside out, cut 1 inch about 2/3 way through dough. These can be turned out, let rise until double in bulk, 30 minutes or more. Bake in 375° oven for 20 to 25 minutes, frost while warm.

This recipe makes 2 large breads or 3 smaller ones. Freezes well. I never measure flour, do not get dough too stiff. 1 teaspoon of crushed or ground cardamon seed can be added to batter for special breads.

OSTA KAKA

Mrs. Theodore Danielson*
Mrs. Malker Lindecrantz

Heat 2 gallons of sweet whole milk to lukewarm. Remove from heat. Sift in 3/4 cup flour. Soak 1/2 to 1 rennet tablet in warm water and when dissolved, stir into milk mixture. Keep stirring until it begins to thicken and then set aside. Beat 3 eggs (in another bowl) until light and add 1 cup sugar, 3 cups thin cream, a pinch of salt and flavoring (either vanilla or shelled and crushed cardamon seeds). Strain first mixture, taking off the water from the cheese, then stir into second mixture. Mix well. Bake in slow oven for at least 1 hour. Servings can be topped with sweetened lingonberries.

SWEDISH SPRITZ COOKIES (Spritsar)

Mrs. B. W. Selin*
Gladys Johnson - Esther Lindberg*

1 c. butter
1 egg or 3 egg yolks
1/2 tsp. baking powder
1 tsp. almond flavoring
3/4 c. sugar
2 1/2 c. flour
1/8 tsp. salt

Thoroughly cream butter and sugar. Add egg and flavoring. Beat well. Add sifted dry ingredients, mix to a smooth dough. Force through a cookie press, forming various shapes. Bake about 10 minutes at 400°.

RYE BREAD

Amanda Rosene* - Sadie Robison*
Georgine Freed

First:
3 c. water
1 cake yeast
1 T. sugar
Flour (enough to make med. sponge)

Second:
2 c. rye flour
1/2 c. brown sugar
3/4 c. molasses
1 T. salt
2 T. shortening

Pour over second mixture warm water to make a stiff batter. Then mix with sponge mixture and knead stiff with white flour. Let rise and knead down once. Make into 3 loaves. Bake at 375° for 45 minutes to 1 hour.

EGG COFFEE

Bertha Nondorf*

Use 4 eggs for every 8 cups of ground coffee. Beat eggs and mix with coffee. Let the mixture stand 5 minutes before putting in coffee pot or percolator. A little bit of cold water poured into the spout of the coffee pot will settle the grounds just before serving.

SWEDISH CHRISTMAS PORRIDGE (Risgrynsgröt)

Put into the top of a double boiler:

6 c. milk
1 c. rice
3 T. sugar
1/2 tsp. salt

Cover and cook, over simmering water 2 1/2 to 3 hours or until rice in entirly soft when a kernel is pressed between fingers and mixture is quite thick. Remove cover for last 10 minutes if mixture is not thick enough. Mix in just before serving:

1 whole blanched almond

Serve with:

Cool milk
Sugar
Cinnamon

Or serve with fruit sauce. 6 servings.

This rice porridge is served at Christmas time. According to Swedish custom, the person who finds the almond will marry within the next year.

SWEDISH PANCAKES (Plåttar)

Sift together into a large bowl and set aside:

1 1/2 c. flour (sifted)
3 T. sugar
1/2 tsp. salt

Beat in a bowl until thick and piled softly.

3 eggs

Beat in until blended.

2 c. milk
2 T. butter (melted)

Add to dry ingredients and beat until smooth. Heat griddle over low heat, it is hot enough when drops of water sprinkled on surface dance in small beads. Lightly grease with butter. For each pancake, spoon about 1 tablespoon batter onto griddle. Cook each cake until lightly browned on both sides. Serve with lingonberry preserves.

SWEDISH PANCAKES (Plåttar)

3 eggs (beat well)
2 c. milk
1 c. flour
1 tsp. salt
2 tsp. sugar

Mix. The batter will be very thin. Let stand about 1 hour.

DUMPLINGS FOR SOUP (Boller)

Bring to a rolling boil:

1 c. water
1/4 c. butter
1/4 tsp. salt

Add, all at 1 time, 1 cup sifted flour. Beat vigorously with a wooden spoon until mixture leaves sides of pan and forms a smooth ball. Remove from heat. Quickly beat in, 1 at a time, beating until smooth after each addition: 2 eggs. Continue beating until smooth and thick. Heat to boiling in a large saucepan:

2 Qt. water
2 tsp. salt

Drop dumpling dough by rounded teaspoonfuls into water. Dough will drop more readily from a spoon moistened in the boiling water. Cook only as many dumplings at 1 time as will float, uncrowded, 1 layer deep. Cook 3 to 5 minutes or until dumplings rise to surface of water. Remove dumplings with a slotted spoon. Put several dumplings in each soup plate and spoon or ladle soup over them. About 3 dozen dumplings.

SWEDISH BACON WITH ONIONS AND APPLE RINGS

2 to 4 T. butter
1 lb. Canadian bacon
2 lg. onions (thinly sliced)
2 lg. red cooking apples (unpeeled, cored, cut in 1/2 inch rings)
Black pepper (freshly ground)

Melt 2 tablespoons butter in a heavy skillet, when the foam subsides, add the bacon. Fry 5 to 10 minutes or until bacon is lightly browned. Remove from skillet and set aside on paper towels to drain.

Fry the onion slices 6 to 8 minutes in the remaining fat, adding more butter if necessary. When onions are soft and transparent, add the apple rings and cover the pan. Simmer over low heat for 5 to 10 minutes, shaking the pan gently at intervals to prevent the apples from sticking. When the apple rings are sufficiently cooked, return the drained bacon to the skillet. Cover the pan and simmer an additional 3 to 5 minutes or until the bacon is heated through. Grind black pepper liberally over the top and serve. 4 servings.

Most children nowadays think a well balanced meal is a hamburger in each hand.

BACON PANCAKE (Ugnspannkaka) Swedish

Sift together and set aside:

1 c. flour (sifted)
1 T. sugar
1/2 tsp. salt

Blend together:

2 eggs (slightly beaten)
2 c. milk

Gradually add the milk mixture to the dry ingredients, stirring until well blended. Set aside about 1 hour. Grease well an 11 x 7 x 1 1/2 inch baking dish. Dice and pan broil 1/2 pound bacon. Add the bacon to the batter and stir until blended. Pour into the baking dish. Bake at 400° for 40 to 50 minutes or until brown. Cut into square and serve with lingonberry preserves.

This Swedish recipe is usually served as a main dish.

HEADCHEESE (Pressyita)

3 lb. bony pork (such as feet, knuckles, neck bones or spareribs)
1 lb. lean boneless pork
3 qt. water
2 T. salt
1/2 tsp. sage leaves (dried, crumbled)
1 tsp. pepper
1/2 c. cold water
6 black peppercorns
1/2 tsp. ground nutmeg
Few grains salt
1 pkg. unflavored gelatin

In a large saucepot, put the bony and boneless meat, the 3 quarts water, 2 tablespoons salt, the peppercorns and cloves. Bring to a boil over moderately high heat. Skim off foam, reduce heat to moderately low, cover pot and simmer 2 to 3 hours or until meat falls easily from the bones. Do not allow meat to get too soft. Strain contents of pot into a colander set over a large bowl. As soon as it is cool enough to handle, cut the meat into small pieces. About 4 cups of meat. Toss it in a bowl with the sage, nutmeg, pepper and a little salt. Then put it into a glass loaf pan. Put the 1/2 cup cold water in a small saucepan and sprinkle gelatin over it. Stir a few minutes over low heat, until gelatin is completely dissolved and liquid is clear. Add 1 cup of the strained cooking liquid and pour mixture over the meat. Cover and chill overnight before turning out onto a board and cutting into slices to serve. Makes about 8 to 10 servings.

MEATBALLS (Swedish)

1 T. butter
4 T. onion (finely chopped)
1 lg. potato (boiled, mashed)
3 T. fine dry bread crumbs
1 lb. lean ground beef
1/3 c. heavy cream
1 tsp. salt
1 egg
1 T. parsley (finely chopped) (optional)
2 T. butter
2 T. vegetable oil
1 T. flour
3/4 c. light or heavy cream

In a small frying pan, melt the tablespoon of butter. Add onions and cook for about 5 minutes, until they are soft but not brown. In a large bowl, combine the onions, mashed potato, bread crumbs, meat, cream, salt, egg and optional parsley. Mix well, until blended. Shape into small balls about 1 inch in diameter. Arrange meatballs in 1 layer on a baking sheet or flat tray, cover with plastic wrap and chill for at least 1 hour before cooking.

Over high heat, melt the 2 tablespoons butter and 2 tablespoons oil in a heavy skillet. Add the meatballs, 8 to 10 at a time. Brown 8 to 10 minutes. Keep meatballs warm in a 200° oven while others are being browned. Sauce can be made with the pan juice by stirring in 1 tablespoon flour. Quickly stir in 3/4 cup light or heavy cream and boil over moderate heat for 2 to 3 minutes, stirring constantly. Pour over the meatballs and serve. Serves 6 to 8. Makes about 50 meatballs.

SWEDISH FISH BALLS (Fiskekr0<eter) Eunice Canfield

1 can tuna (chopped fine)
1 c. potato (thick mashed)
1 egg
1 tsp. Worcestershire sauce
1 tsp. mustard

Roll mixture in balls, then in finely crushed cracker crumbs and fry till brown.

SWEDISH REFRIGERATOR POTATO ROLLS

1 pkg. dry yeast or 1 cake compressed
1/4 c. lukewarm water
2/3 c. shortening
1/2 c. sugar
2 tsp. salt
1 c. mashed potatoes (hot)
1 c. hot potato water
3 eggs (beaten)
7 to 8 c. flour (sifted)
1/4 tsp. cardamon or 1 tsp. lemon rind (grated)

Soften yeast in water. Place shortening, sugar, salt, mashed potatoes and potato water in a large mixing bowl. Stir until

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SWEDISH REFRIGERATOR POTATO ROLLS (Continued).

shortening and sugar are melted and mixture cools to lukewarm. Add eggs and stir well. Add 2 cups of the flour and cardamon or lemon, beat well. Add yeast mixture and blend. Add 2 more cups of flour and mix well. Add sufficient amount of flour to make a soft dough. Place on a well floured board and knead in flour until dough is smooth and can be handled easily. Dough must be soft, do not use more flour than needed.

Place in greased bowl, turn dough so greased side is up. Cover and allow to rise until double in bulk. Knead down and shape into rolls as desired. Allow to rise until double in bulk. Bake in preheated oven at 400° for 12 to 15 minutes.

Note- Dough can be kept 2 days if covered and kept chilled in refrigerator.

SWEDISH LIMPA (makes 2 loaves)

Combine:

3 c. white flour (unsifted)
2 1/2 c. rye flour (unsifted)

In a large bowl, thoroughly mix:

2 c. of flour mixture
2 pkg. Fleischmann active dry yeast (undissolved)
1/4 c. sugar
1 T. salt

Combine in saucepan and heat over low heat until liquids are very warm (120°-130° F.).

1 1/2 c. milk
1/2 c. water
2 T. molasses
2 T. margarine (does not need to melt)

Gradually add to dry ingredients and beat 2 minutes at medium speed on electric mixer. Add 3/4 cup of flour mixture. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in:

1 c. dark seedless raisins (chopped)
2 T. orange peel (grated)

Add enough additional flour mixture to make a stiff dough. If necessary, additional white flour may be added. Turn out onto lightly floured board, knead until smooth and elastic, about 8 to 10 minutes. Cover with plastic wrap, then a towel. Let rest 20 minutes. Divide dough in 1/2. Form each 1/2 into a smooth round ball. Flatten each ball into a mound, 7 inches in diameter. Place in 2 greased 8 inch piepans or on greased

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SWEDISH LIMPA (Continued).

baking sheets. Brush loaves with Planters Peanut Oil. Cover loosely with plastic wrap. Refrigerate 2 to 24 hours.

When ready to bake, remove from refrigerator. Uncover dough carefully. Let stand at room temperature 10 minutes. Puncture any gas bubbles which may have formed with a greased toothpick or metal skewer. Bake at 375° oven for 35 to 40 minutes or until done. Remove from baking pans or sheets and cool on wire racks. If desired, brush with melted margarine.

SWEDISH COCONUT BALLS

Carla Sanpaka

A very old recipe and a different cookie. The ammonia may be purchased at a drug store. It is a leavening agent in the cookies. Be sure not to use household ammonia.

1 c. butter
1 c. shortening
2 c. sugar
Pinch salt
1 tsp. vanilla extract
4 c. flour
2 tsp. Baker's ammonia (pure powdered ammonium carbonate)
2 c. flaked coconut

Cream butter, shortening, sugar, vanilla. Sift flour with Baker's ammonia and salt. Stir in flour and coconut. Preheat oven to 325°. Shape dough into balls size of walnut. Place 2 1/2 inches apart on an ungreased cookie sheet. Bake 15 minutes. Do not open the door while cookies are baking. Makes about 8 dozen.

LUTSEN RESORT SWEDISH RAISIN RYE BREAD

June White

2 c. raisins (soak overnight)
3 cakes yeast
1 1/2 c. lukewarm water
4 T. shortening
1 T. salt
1/2 c. molasses
1/2 c. brown sugar
1 1/2 c. rye flour
5 or 6 c. white flour (enough to handle softly)

Dissolve yeast in the lukewarm water. Add shortening, salt, molasses and sugar to yeast mixture. Then add rye flour and raisins. Mix enough white flour to make dough soft. Turn into well greased bowl and let stand until double in bulk. Put then on board and knead vigorously. Divide into 3 portions, shape loaves and put in greased bread pans to rise until light and doubled in bulk. Bake 1 hour in 350° oven.

LUCIA BUNS (1 1/2 dozen)

Scald 3/4 cup milk. Stir in 1/3 cup sugar, 1 teaspoon salt and 1/4 cup or 1/2 stick margarine. Cool to lukewarm.

Meanwhile, soak 1/2 teaspoon saffron threads in 1 tablespoon boiling water. Let stand. Measure into large, warm bowl: 1/2 cup warm water (105°-115° F.). Sprinkle in 2 packages dry yeast and stir until dissolved. Add lukewarm milk mixture and:

1 egg (beaten)
saffron water
2 c. flour (unsifted)

Beat until smooth. Stir in enough additional flour to make a stiff dough (2 to 3 cups). Turn out onto lightly floured board, knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover, let rise in warm place, free from draft, until double in bulk, about 1 hour.

Punch dough down, let rest 10 minutes. Divide dough into 18 equal pieces. Roll each piece into a strip, 12 inches long. Cut in 1/2. Coil both ends of each strip into center of strip. To form each bun place 2 coiled strips back to back on greased baking sheets. Cover, let rise until double, about 30 minutes. Press a raisin deep into the center of each coil. Bake at 350° about 15 minutes.

SWEDISH RICE PUDDING

June White

3/4 c. enriched rice (not precooked)
4 eggs
1 (13 oz.) can evaporated milk
1 c. milk
1 tsp. salt
1 tsp. vanilla flavoring
Cinnamon or nutmeg (for topping)

Cook rice according to package directions and blanch. Mix eggs, milk, sugar, salt and flavoring in baking dish or casserole. Add the rice and mix thoroughly. Sprinkle top with cinnamon or nutmeg. Bake at 350° for 1 hour or until custard is firm.

The biggest turnip in the patch is not neccessarily
the sweetest, nor is the biggest talker in the crowd
the one who has the most important things to say.

SWEDISH COFFEE CAKE

Mrs. Lloyd Brown

1 1/2 c. sugar
1 cube oleo
2 eggs
1 c. cold coffee
1 T. vinegar
1 tsp. vanilla
Pinch of salt
1/3 c. cocoa
1 1/2 c. flour
1 tsp. soda

Cream sugar and oleo well. Add eggs, vanilla and vinegar and salt. Cream together again. Add cold coffee and mix well. Combine cocoa, flour and soda and sift into the first mixture. Put into a greased and floured pan and bake at 350° for about 25 minutes.

SWEDISH TEA BREAD

Esther Stafford

1 pkg. granular yeast or 1 cake compressed yeast
1 c. lukewarm water
3 2/3 c. to 4 c. flour
1/3 c. butter (melted, cooled)
1/3 c. sugar
1 c. milk (scalded, cooled)
3/4 tsp. salt

Soften yeast in lukewarm water for 5 minutes, then add lukewarm milk and about 1/2 the flour to make a soft batter and beat well. Cover and let rise in a warm place until double. Add sugar, salt, melted butter and remaining flour and the following fruits and nuts:

1/2 c. seedless raisins
1/2 c. dates (chopped)
2 T. candied citron (shaved)
6 candied cherries (chopped)
1/2 c. pecans (chopped)

Mix lightly, then turn out onto lightly floured board and knead for 10 minutes. Place dough in a clean buttered bowl and let rise in a warm place until doubled. Shape into 1 large loaf or 2 small loaves. Place in the buttered pans and let rise again until double. Bake in moderate oven of 375° for 15 minutes, reduce heat to 350° and bake 45 minutes longer, a total of 1 hour. Yields 1 large or 2 small loaves.

RUSK DESSERT

Miss Ethel Nelson

12 to 15 rusks, roll fine and save 1 cup crumbs. Add 1/2 cup melted butter, 1/3 cup sugar, 1 teaspoon cinnamon. Place firm to make crust in bottom of 8 x 13 inch pan.

Custard- 3 level tablespoons flour moistened with enough milk to make a smooth paste, 1/4 cup sugar, 3 egg yolks (beaten), 2 cups scalded milk. Cook until custard consistency and pour over crust. Make meringue of 3 egg whites and 3 tablespoons sugar. Scatter dry crumbs over meringue and bake at 300° for 30 minutes. Cut in squares and serve with whipped cream if desired. Can be made day before and

Continued Next Page.

RUSK DESSERT (Continued).

be refrigerated.

Note- Zwieback may be used instead of rusks. About 2 cups crumbs is needed.

SWEDISH LOGS

1 c. butter (lightly salted) or margarine (room temp.)
2 T. granulated sugar
1/4 tsp. almond extract
2 1/2 c. all-purpose flour

Heat oven to 350°. In a medium sized mixing bowl, beat butter, sugar and almond extract. When creamy, gradually mix in the flour to make a fairly firm dough. For each log, take about 2 teaspoons of dough, working on a pastry board or baking sheet and using fingers, shape each piece of dough into a log about 3/4 inch long and 1/2 inch diameter. Place 1 inch apart on ungreased baking sheets. Bake 20 minutes, until pale gold on the bottom. Remove from oven and transfer to wire racks to cool.

SWEDISH ALMOND RUSKS

5 c. all-purpose flour
1 tsp. baking soda
1 tsp. salt
1 c. vegetable shortening (room temperature)
1 3/4 c. granulated sugar
2 lg. eggs
2 1/2 tsp. almond extract
1 c. commerical sour cream
1 c. blanched almonds (finely chopped or ground)(opt.)

Sift flour with baking soda and salt. In a large mixing bowl, beat shortening until creamy. Add sugar, about 1/3 at a time, beating well after each addition. When well blended, add eggs, 1 at a time, beating well after each addition. Add almond extract. Mix in dry ingredients, about 1/3 at a time, alternately with sour cream, mixture will be very stiff. Mix in almonds. Heat oven to 350°. Turn out dough onto a lightly floured board and knead lightly to make sure dough is well blended. Divide dough into 6 equal parts and shape into a cyclinder about 15 inches long and 1 inch in diameter. Place 3 rolls on each of 2 ungreased baking sheets. Bake about 30 minutes, until lightly browned. Remove from oven. Remove rolls from baking sheet 1 at a time and with a very sharp knife, carefully cut into 1/2 inch thick diagonal slices. Put slices back on baking sheets, standing them up, 1 inch apart. Bake 20 minutes longer, until each slice

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SWEDISH ALMOND RUSKS (Continued).

is golden. Remove from oven and transfer to wire racks to cool. Flavor develops with keeping. Makes about 120 rusks.

BONDKAKOR (Swedish country lasses)

2 c. all-purpose flour
1 1/2 tsp. baking powder
3/4 c. almonds (chopped)
2/3 c. butter (lightly salted) (room temperature)
3/4 c. granulated sugar
2 lg. eggs
1 T. dark molasses

Mix flour with baking powder and almonds. In a large mixing bowl, beat butter and sugar until creamy. Beat in eggs, 1 at a time and then add the molasses. Stir in flour mixture, about 1/2 at a time. Divide dough into 1/3 and with lightly floured hands, roll each piece into a cylinder about 1 1/2 inches in diameter. Wrap in wax paper and freeze until firm, about 1 hour or more. Heat oven to 375°. Cut cylinders of dough into 1/4 inch thick slices and place 1/4 inch apart on greased baking sheets. Bake 10 to 12 minutes, until firm and edges are golden. Remove from oven and transfer cookies to wire rack to cool. Makes about 80 cookies.

SWEDISH GINGERSNAPS (Pepparkakor)

Sift together and set aside:
1 1/2 c. flour (sifted)
1 tsp. baking soda
1 1/2 tsp. ginger
1 tsp. cinnamon
1/4 tsp. cloves

Cream until softened:
1/2 c. butter

Add gradually, creaming until fluffy, after each addition, 3/4 cup sugar. Add gradually, beating thoroughly after each addition:
1 egg (well beaten)
1 1/2 tsp. dark corn syrup

Blend in dry ingredients in 1/4, mixing thoroughly after each addition. Chill in refrigerator several hours. Remove some of the chilled dough and place on lightly floured surface. Roll about 1/16 inch thick. Cut the floured cookies cutters into various shapes. Cut about 10 whole blanched almonds into small pieces. Place 1 piece in the center of each cookie. Transfer cookies to baking sheets. Bake at 375° 6 to 8 minutes. Carefully remove cookies to cooling racks. About 7 dozen cookies.

ROSETTES (Struvor)

A deep saucepan or deep fat fryer and a rosette iron will be needed. Beat very slightly with a fork:

2 eggs
1 1/2 tsp. sugar
1/4 tsp. salt

Add and beat just until smooth:

1 c. milk
1 c. flour (sifted)

Heat fat to 365° F. Heat rosette iron in fat before dipping into batter. When iron is hot enough, dip into batter to within 1/4 inch of top of iron. Return to hot fat, covering iron entirely for 20 to 35 seconds or until delicately browned. When browned, drain over fat a few seconds. Using the tip of a sharp knife, carefully remove rosette from iron. Drain on absorbent paper. Sprinkle with confectioners' sugar. If necessary, sprinkle again before serving. Rosettes may be topped with sliced fresh strawberries and garnished with whipped cream. About 3 1/2 dozen rosettes.

Note- If rosette is difficult to remove from the iron, it has not been fried long enough. If fat blisters are present, eggs have been beaten too long. If batter drops from iron, it is not deep enough in fat or iron is too hot. If rosette is not crisp, it has been fried too fast.

SWEDISH CREAM WAFERS

PASTRY:

1 c. butter (lightly salted) (room temperature)
1/3 c. heavy cream
2 c. all-purpose flour

FILLING:

1/4 c. butter (lightly salted) (room temperature)
1 egg yolk
4 drops red food coloring
1/2 tsp. almond extract
3/4 c. confectioners' sugar (sifted)

Pastry- In a medium mixing bowl, beat butter until creamy. Stir in cream and beat a few seconds longer. Mix in flour. Wrap dough in wax paper and chill until firm, 2 hours or longer. Heat oven to 350°. On a lightly floured board, roll out dough, 1/4 at a time, to 1/4 inch thickness. Cut with deeply fluted 1 inch round cutter. Gather trimmings together and chill before rerolling. Place cookies 1 inch apart on ungreased baking sheets. Pierce each cookie 2 or 3 times with the tines of a fork to make a tufted pattern. Bake about 15 minutes, until lightly puffed

Continued Next Page.

SWEDISH CREAM WAFERS (Continued).

and barely taking on color. Remove from oven and very carefully remove, 1 at a time, to wire racks to cool.

Filling- Beat butter in a small bowl until creamy. Beat in yolk. When smooth and well blended, mix in almond extract, red food coloring and the confectioners' sugar. Make sandwich cookies, using about 1/4 teaspoon of filling for each sandwich. Makes about 96 sandwich cookies.

"MOCK" OSTA KAKA

Betty Stromberg

1 pkg. cottage cheese (2 c.)
3 eggs
1 T. flour
1 c. cream
1/2 c. sugar
1 tsp. vanilla

Mix as custard and bake in dish set in a shallow pan of water for about 1 hour in 325° oven.

APPLE CRISP

Mrs. Jack Mahan

6 tart apples (pared, cored sliced)
1/2 c. orange juice
3/4 c. flour
1/4 tsp. salt
1/2 c. sugar
1/2 tsp. cinnamon
1/2 c. sugar (mix with cinnamon)
6 T. butter or margarine

Arrange apples sliced in greased baking dish. Pour orange juice over apples. Combine 1/2 cup sugar and cinnamon. Sprinkle evenly over apples. Combine flour, 1/2 cup sugar and salt. Cut butter into dry ingredients, until mixture is crumbly. Spoon over apples. Bake at 350° for 45 to 60 minutes or until apples are tender and crust is crisp and lightly browned. Serve warm or cold. Can be topped with milk or cream.

HEMMGJORD SVÄNSK OSTKAKA (homemade Swedish ostkaka)

Mrs. Eva Sjolander

1 large cheese takes 4 large buckets of sweet milk and 2 gallons separated cream and 2 Rennet tablets. Put the Rennet tablets in chilled water. When the milk gets warm and the Rennets soaked soft, making sure the milk is not too warm. If it is too warm, it will make the cheese tough. Let stand several minutes. It will start loosening from the sides. Then it is ready to stir slowly, till the cheese whey will separate. Then put cheese in the press.

Later, if you want sand ost, cook the whey till it will spread like butter. Cook it a long time and put in a pinch of salt to improve the taste.

SWEDISH MERINGUE RICE PUDDING

Custom is to serve this pudding with pickled ham.

1 1/3 c. water
1/2 c. converted rice (raw)
3/4 tsp. salt
3 eggs (separated)
1/2 c. granulated sugar
1 T. cornstarch
1/4 c. butter or margarine
2 1/2 c. milk
1/4 tsp. almond extract
1 tsp. vanilla extract
6 tsp. sugar

Bring water to a boil in a medium sized saucepan. Add rice and 1/2 teaspoon of the salt. When boiling again, reduce heat to moderately low, cover pot and cook 15 to 20 minutes, until rice is tender and water absorbed. Heat oven to 350°. In a 1 1/2 quart oven proof casserole, beat the egg yolks with the remaining 1/4 teaspoon salt, the 1/2 cup sugar and the cornstarch. Stir in the butter, milk, almond flavoring and the vanilla and then add the cooked rice. Place casserole in a slightly larger pan and fill pan with hot water to come 1 inch below top of casserole. Put in oven and bake 1 hour, stirring 3 or 4 times during the hour. In a medium sized bowl, whip egg whites with a rotary beater or electric mixer until soft peaks form when beater is lifted. Add remaining sugar, 2 teaspoons at a time, beating well after each addition. When meringue is stiff and glossy, spoon it on top of the rice. Bake 10 to 15 minutes longer, until meringue is golden. Let cool at room temperature 1 to 2 hours before serving. Makes 6 to 8 servings.

SWEDISH TASCAS

Deanell Reece Tacha

1/2 c. butter
1/2 c. sugar
1 egg white
1 tsp. vanilla
1/4 tsp. almond
1 1/4 c. flour (sifted)

Cream butter, add sugar. Cream until light and fluffy. Blend in egg white and extracts. Gradually add flour, blend well. With floured fingers press dough in sand bakels pans as thin as possible. Bake at 350° for about 7 minutes.

FILLING FOR SWEDISH TASCAS:

Combine in saucepan:

2/3 c. slivered almonds
1/2 c. sugar
3 T. cream
1/4 c. butter
2 T. flour

Cook over high heat, stirring constantly until mixture boil. Place scant tsp. in tart and bake 10 to 15 min, until light brown.

ALMOND CHEESE PUDDING (Swedish Ostkaka)

1/4 c. almonds
2 T. flour
1 c. cottage cheese
1 c. milk
1 c. half & half
3 eggs
1/2 c. sugar
1/4 tsp. salt
1/4 tsp. almond extract
1/2 tsp. vanilla extract

Place almonds in blender and chop fine. Add flour and blend with nuts. Add cottage cheese and 1/2 cup milk to nuts in blender. Blend until smooth. Heat remaining milk and cream until warmed. Blend eggs, sugar and salt until well mixed but not foamy. Add cheese mixture and warmed milk to eggs. Mix thoroughly. Add vanilla and almond extract. Pour mixture into lightly buttered casserole or individual custard cups.

Set casserole in a pan of hot water. Bake at 350° until tip of sharp pointed knife comes out clean when inserted near the center of casserole. Serve warm or chilled with lingonberry sauce and ribbons of whipped cream.

Note- A gracious guest, when invited to take the first spoonful from a dish of ostkaka will, if she has good manners, spoon it from the center or middle of the casserole. Others should follow, making the ostkaka look as little touched as possible the first meal around. Tomorrow the hole in the middle could be filled with fresh fruit and thus the cake eaten as a "new" dessert.

STUFFED EGGS (Fyllda Ägg)

Hard cook 6 eggs. Cut peeled eggs in halves, lengthwise. Remove yolks to a bowl. Set egg whites aside. Force egg yolks through sieve or ricer or mash with fork. Stir in a mixture of:

3/4 tsp. dry mustard
1/3 tsp. salt
1/4 tsp. pepper
1/4 tsp. monosodium glutamate

Blend in:

1 T. onion (finely chopped)
1 T. lemon juice

Stir in moistening egg yolk mixture to a smooth, thick consistency. Add 2 to 3 tablespoons sour cream or mayonnaise. Spoon mixture lightly into egg whites, leaving tops rounded. Or force mixture through a pastry bag and a No. 7 decorating tube into egg whites. Garnish center of egg with pimiento. Chill eggs in refrigerator. 12 servings.

PICKLED BEETS (Inlagd Rödbetor)

Leaving on 1 to 2 inches stem and the root end, cut off leaves from 1 pound (about 5) medium sized beets. Scrub beets thoroughly. Cook in water to cover 30 to 45 minutes or until just tender. When beets are tender, drain, reserving liquid in a measuring cup for liquids. Plung beets into running cold water, peel off and discard skin, stem and root end. Cut beets into slices 1/4 inch thick. Clean and thinly slice 1 medium sized onion. Separate the onion slices into rings. Put a layer of beets and onions, ending with beets. Pour over a mixture of:

3/4 c. cider vinegar
3/4 c. reserved beet liquid
1 whole clove

Cover and chill several hours or overnight to blend flavors. 8 to 10 servings.

CUCUMBER SALAD (A sweet sour flavor) (Pressgurka)

Rinse and par 1 large cucumber. Score cucumber by pulling the tines of a fork lengthwise through cucumber. Cut cucumber into very thin slices. Put into a shallow bowl. Mix well:

1/3 c. cider vinegar
5 T. water
5 T. sugar
1/2 tsp. salt
Few grains white pepper

Pour over the cucumber slices and toss lightly to coat evenly. Cover and chill in refrigerator for several hours and allow flavors to blend. Garnish cucumbers with 1 tablespoon finely chopped parsley. 8 to 10 servings.

SWEDISH FRUIT SOUP

The Swedish people used this soup as they were deprived of fresh fruits several months of the year.

Set out a large saucepot having a tight fitting cover. Rinse well in cold water:

1 c. dried apricots (6 oz.)
3/4 c. dried apples (3 oz.)
1/2 c. dried peaches (3 oz.)
1/2 c. prunes (3 1/2 oz.)
1/2 c. dark seedless raisins (2 1/2 oz.)

With a sharp paring knife, remove pits from prunes. Put fruits into saucepan with 2 quarts water. Cover and soak fruits 2 to 3 hours. Add to the saucepot:

1/4 c. sugar
3 T. tapoica
3 inch stick cinnamon
1 tsp. orange peel (grated)

Continued Next Page.

SWEDISH FRUIT SOUP (Continued).

Bring to boiling, reduce heat, cover and simmer about 1 hour or until fruit is tender. Remove from heat and stir in 1 cup red raspberry fruit syrup. Chill soup in refrigerator. Serve with whipped cream or slivered almonds.

* * * * *

BEVERAGES
SANDWICHES
APPETIZERS

It is a good thing to give thanks unto the Lord and to sing praises unto Thy name, O Most High, to show forth Thy loving kindness in the morning and Thy faithfulness every night. Amen.

and
SPECIAL
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BEVERAGES

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ORANGE PEP-UP

Mary Lou Reece

1 (6 oz.) can frozen orange juice
1 c. milk
1 c. sugar
1 tsp. vanilla
10 to 12 ice cubes

Blend thoroughly in blender. Serve. Can vary with 3 tablespoons honey and 2 tablespoons sugar.

EGGNOG

Gayle Johnson

Beat 4 egg yolks. Add 1/4 cup sugar and 1/4 teaspoon salt. Beat constantly. Add 3 cups milk, 1 cup whipping cream gradually. Cook over hot water or low heat, stirring constantly, until mixture thickens and coats a metal spoon. Cool. Add 1/2 teaspoon vanilla and chill thoroughly. Beat 3 egg whites to soft peaks while gradually adding 1/4 cup sugar. Beat chilled custard until smooth and frothy. Fold beaten egg whites into custard. Sprinkle nutmeg on top of nog, if desired. Makes 16 half cup servings.

DIET MILK SHAKE

Cathy Farrell

1 c. skim milk
1/2 to 3/4 tsp. flavoring or extract
Artificial sweetener (to taste)
4 ice cubes

Put all ingredients in blender and blend. Makes 1 serving.

PUNCH

1 pkg. cherry gelatin
2 c. hot water
4 T. sugar
Dash salt
3 c. cold water
1 T. lemon juice
1 qt. ginger-ale

YELLOW PUNCH

1 can lemon-ade
1 lg. can pineapple juice

Pour over pineapple sherbet, add ginger-ale for flavor.

PUNCH

1 lg. can pineapple juice
1 lg. can ginger-ale
1 lg. can apricot nectar

BLUE PUNCH

1 gal. water
1/2 c. sugar
11 (6 oz.) cans frozen lemonade
11 (12 oz.) bottles 7-Up
1/2 gal. pineapple sherbet (part used for ring mold)

Mix the water, sugar and lemonade. Slowly add 1 scant tablespoon blue food coloring, 1/2 tablespoon green food coloring. Just a few drops at a time to shade desired. Then add the 7-Up and sherbet. Serves 60 to 75 cups.

COFFEE POT PUNCH

1/2 cup water. Pour into 8 cup coffee pot and add:
1 pt. cranberry punch
2 1/2 c. unsweetened pineapple juice

Put basket into pot and add:
3 (2 inch) sticks cinnamon
1/2 tsp. whole allpsice
1/2 tsp. whole cloves

Perk several hours before serving.

PUNCH

Marynell Reece

3 qt. water
1 lb. can chocolate syrup
1/2 gal. vanilla ice cream
Instant coffee (enough to make it real strong)
2 qt. milk

Make coffee real strong. Add chocolate syrup and milk. When ready to serve, pour over ice cream in punch bowl, mix well and serve. Break up ice cream. Serves about 40.

80 CUP PUNCH RECIPE

Katherine Fike

7 pkg. raspberry Kool-Aid
2 tall cans pineapple juice
9 c. sugar
2 sm. cans frozen lemonade
3 lg. bottles 7-Up
13 qt. water

WEDDING PUNCH (serves 100)

6 c. sugar

Water to make 4 packages of pink Kool-Aid but don't add Kool-aid yet. Boil to make a syrup:

4 lg. cans orange juice
4 sm. cans lemon juice

Add when cool:

4 bottles ginger-ale
1/2 gal. raspberry sherbet

PUNCH

1 pkg. cherry gelatin
2 c. hot water
4 T. sugar
Dash salt
3 c. cold water
1 T. lemon juice
1 qt. ginger-ale

PUNCH RECIPE

15 (46 oz.) cans pineapple juice
1 lg. ginger-ale
20 pkg. Kool-Aid (grape, cherry or raspberry)(pre-sweetened)

Makes 20 gallon. Serves 240.

GREEN PUNCH (for a large crowd)

Dissolve in boiling water:
3 pkg. lime Jello

Add:
3 qt. pineapple juice
12 pkg. lemon Kool-Aid or 2 cans frozen lemon juice
1 or 2 bottles ginger-ale
5 c. sugar (plus)

PUNCH FOR 35

3 pkg. strawberry Kool-Aid
2 c. sugar
Water (for Kool-Aid)
3 cans orange (plus the water)
1 can lemon (plus the water)
1 bottle ginger-ale
1 qt. sherbet (raspberry)

PUNCH (150 small servings)

3 (46 oz.) cans pineapple juice
2 (6 oz.) cans frozen lemon juice
5 pkg. lime Kool-Aid
5 c. sugar
1 qt. ginger-ale

Water required for Kool-Aid and frozen lemon juice.

PUNCH (60 servings)

2 pkg. raspberry Kool-Aid
1 can HI-C orange drink
1 (46 oz.) can pineapple juice
2 cans lemonade
1 bottle ginger-ale
Sugar and water (called for in Kool-Aid and lemonade)

CRANBERRY PUNCH

Marilyn Bookless Gantz

2/3 c. sugar
6 inch stick cinnamon (broken)
1 to 2 tsp. whole cloves
2 tsp. allspice
1/4 tsp. salt
1 qt. bottle cranberry juice
2 1/4 c. pineapple juice (No. 2 can)
1 lg. bottle ginger-ale (28 oz.)

Combine first 7 ingredients in large pan. Cover and simmer for 10 minutes. Strain and chill. Add ginger-ale when ready to serve.

INSTANT SPICED TEA

1 lg. jar Tang
1/2 c. instant tea
1 c. sugar
1 tsp. cinnamon
1/2 tsp. ground cloves

Mix well and store in tight container. Use approximately 2 heaping teaspoonfuls per cup of boiling water.

INSTANT CHOCOLATE MIX

Mix together in a large container:

8 qt. pkg. instant dry milk
2 lb. Nestles instant chocolate drink powder
2 c. powdered non-dairy creamer
1/2 lb. powdered sugar

Use 2 tablespoons of mixture to 1 cup of hot water to make.

APPETIZERS

CHIP DIP

For chicken 'n dip, mix 1 cup of sour cream, 1 tablespoon dry onion soup mix and a small can of chicken spread. Serve with vegetables or chips as dippers.

CHIP DIP

Mix together 1 pint sour cream and 1/2 to 1 can of cream of mushroom soup, depending upon your taste. Add dried onion soup, 1 to 2 tablespoons.

HAM DIP

Mrs. Jean Norris Wessling

1 pkg. ham (chopped fine)
8 oz. pkg. Philadelphia cream cheese
Onion (chopped fine)
2 slices American cheese (diced)
Garlic salt
Worcestershire sauce
Liquid smoke

CHEESE DIP

Delores Ginter

1 can pimientos
2 sweet pickles
1/2 lb. Velveeta cheese
1/4 tsp. garlic powder
3 eggs (hard boiled)
Mayonnaise (to taste)

Cut up finely and blend well in blender or mixer.

BRAUNSCHWIEGER SPREAD (for crackers)

Mrs. J. L. Bennett

1 lb. braunschwieger
1 carton sour cream
1 pkg. dry onion soup mix
1 T. Worcestershire sauce

Combine first 4 ingredients and shape into mound on a serving plate. Refrigerate.

1 (8 oz.) pkg. cream cheese (softened)
1 T. Realemon juice or juice of 1/2 lemon

Combine cheese and lemon juice. Spread over mound after mound has been chilled. Sprinkle top of mound with dried parsley and paprika. Refrigerate, but bring to room temperature before serving. Serve with rye bread or snack crackers, etc.

APPETIZER SWEDISH MEATBALLS

1 lb. ground chuck
1 lg. can deviled ham
1/8 tsp. garlic juice
Salt and pepper (to taste)
Margarine
1 pt. sour cream
1 T. horseradish

Mix ground chuck, deviled ham, garlic juice, salt and pepper. Shape into small balls. Brown balls in a small amount of margarine. Shake balls, while browning to retain shape. Heat sour cream and horseradish over low heat, add meatballs. Serve on toothpicks. Yield 40 meatballs.

The best things in life are free and you can get the rest for a dollar down and a dollar a week.

RED DEVIL BALLS

1 (4 1/2 oz.) can deviled ham
1 (8 oz.) pkg. cream cheese (cubed)
1 c. pecans

Put deviled ham and cream cheese into blender and blend until smooth. Chill until firm enough to shape into small balls. Roll balls in chopped nuts and serve on wooden picks.

PARTY MIX

1 1/2 c. Wheat Chex
1 1/2 c. Rice Chex
1 1/2 c. Cherrios
2 c. pretzel sticks (slim)
1 c. salted peanuts (skinless)
1/2 c. butter or margarine
4 tsp. Worcestershire sauce
1/2 to 1 tsp. garlic salt
1 tsp. onion salt
1 tsp. celery salt

Heat the margarine, Worcestershire sauce, garlic salt, onion salt and celery salt together and pour over other ingredients. Bake 45 minutes in a flat pan at 250°. Stir about every 15 minutes.

CHEESE BALL

Deeanna Currie

3 lb. Velveeta cheese
1 (16 oz.) cream cheese

Season to taste with onion and garlic powder (about 1 teaspoon). Make into 1 or several balls and roll in chopped nuts.

CREAM CHEESE ROLL

1 (8 oz.) pkg. cream cheese
2 tsp. butter (melted)
Onion (grated)

Roll in nutmeats. Chill, slice and serve with crackers.

CHEESETTE CUBES

2 to 3 slices white bread (fresh)
2 T. butter or margarine (melted)
1 egg (beaten)
1 c. dry American cheese (finely grated)

Oven at 350°. Cut bread in 1/2 to 1 inch cubes. Add butter to egg, dip bread cubes into this mixture, then roll in cheese. Bake on cookie sheet in moderate oven (350°) until cheese melts and cubes are brown.

CHEESE PUFFS

Blend 1 (8 ounce) package pimiento cheese with 1 well beaten egg, season to taste. Toast fancy shapes of bread on 1 side. Spread other side with butter or margarine and pimiento cheese mixture. Broil until brown and puffed. Makes 35.

CELERY PIN WHEELS

Separate stalks from 1 bunch celery. Fill each stalk with Nippy spreading cheese. Put stalks back together, tie firmly and chill. Slice crosswise 1/4 to 1/2 inch thick.

FRUIT CUP SUGGESTIONS

1- Section 3 oranges, dice and combine with 2 bananas, sliced and 2 slices canned or fresh pineapple, diced. Sprinkle with lemon juice, fresh, frozen or canned, and sweeten to taste. Chill. If desired, serve in hollowed out halves of orange shells.
2- Top fruit cocktail with a scoop of orange or lemon ice for a taste thrill.
3- Pour cold ginger-ale over chilled, drained, canned fruit cocktail or tiny seedless green grapes in sherbet glasses.
4- Mix together the following. 1 cup watermelon balls, 1 cup cantaloupe balls, 1 No. 2 can pineapple, spoon sized cubes, 1/2 cup syrup from canned pineapple, 1/2 cup orange juice, 2 tablespoons lemon juice, fresh, frozen or canned. Chill and serve in sherbet glasses. 6 servings.

SANDWICHES

HAMBURGER QUICKIE — Mary Lou Reece

1 pound hamburger. Brown and sprinkle 1/4 cup flour over and stir in. Pour 1 can onion soup over and cook until it thickens and blends. Serve on warm buns.

BAKED BURGERS

1 lb. ground beef
1/2 c. onion (chopped)
1/2 c. celery (chopped)
1 tsp. salt
1 c. American cheese (grated)
or 1/4 c. blue cheese
6 hamburger buns
Butter
Mustard

Brown meat and onion, add celery, catsup, salt and cheese. Cool. Butter bun bottoms and spread mustard on tops. Fill, wrap in foil and store. Reheat in 400° oven for 20 minutes. A make ahead idea.

MAGGIE WITCHES

Mrs. Harry (Arlene) Swanson

1 pkg. wieners (slice thin)
1/2 c. cheese (grated)
2 eggs (hard boiled)(chopped up)
1/4 c. chili sauce
2 T. pickle relish
1 tsp. mustard
1 tsp. garlic salt

Mix ingredients thoroughly and put inside buns. Wrap with aluminum foil and place in 325° oven for 20 minutes.

OVEN BAKED CHEESE BURGERS (4 servings)

3 T. butter or margarine
2 green onions (finely chopped)
1 lb. ground beef
1 T. A-1 sauce (optional)
1/2 tsp. salt
1/2 tsp. garlic salt
1 1/2 c. Swiss or Cheddar cheese (grated)(6 ounces)
4 enriched buns (sliced, buttered)

Melt butter and saute' onions just until coated, mix into ground meat together with seasonings and cheese. Pat meat mixture on roll bases, covering completely. You can do this well ahead and refrigerate them to bake later. Cook meat covered bottoms in 450° oven for 20 minutes, adding bun tops for the last 5 minutes.

HOT HAM SANDWICHES

Grind ham and enough onion for flavoring. Mix with mayonnaise and ground cheese (Cheddar). Put into hamburger buns, wrap in foil and heat until cheese melts.

LOOKS LIKE MEAT SANDWICHES (makes a large amount)

Grind:

1 1/2 doz. eggs (boiled hard)
1 fair sized onion
1 c. pecan meats

Mix with mayonnaise. Spread bread with mayonnaise and spoon on filling.

CRISPY AND CRUNCHY SANDWICHES Pearl Johnson*

To slices of bread, buttered lightly, on 1 side, spread peanut butter, then a good layer of potato chips. On the other slice, spread salad dressing, then cover with lettuce, combine the 2 slices into a sandwich. Should be served real soon.

CHEESE SALAD SANDWICHES Marjorie Davis

3/4 lb. sharp cheese
4 eggs (hard boiled)
1/2 c. pickle relish

Salad dressing to moisten, salt and pepper. Grate cheese and eggs, add pickle relish and salad dressing. Fill buttered buns. 12 servings.

OPEN FACE SANDWICHES, KNIFE AND FORK STYLE (Scandinavian)

Open face sandwiches are arranged on 1/2 slices of sour rye bread. If rye bread is not availabe, dark pumpernickel or toasted home-style white bread makes a good substitute.

Sandwiches are used at mid day meals. It is a good way to use odds and ends of leftovers arranged in an appetizing way. In many households, food is set out and each person prepares his own sandwich or sandwiches to his likeing, but each must have an artistic flare when he sits down to share the meal with others at the table. A few suggestions, then use your imagination.

1- Pickled herring with onion rings, lettuce and a sliver of tomato, on rye bread.
2- Sliced hard cooked eggs and tomatoes sprinkled with chives, on lettuce covered rye bread.
3- Sliced boiled new potatoes with bacon, cocktail sausages, tomato slivers and sprinkles of chipped parsley, on rye bread.
4- Smoked salmon and scrambled eggs sprinkled with chives, on white bread.

Continued Next Page.

OPEN FACE SANDWICHES, KNIFE AND FORK STYLE (Continued).

5- Smoked herring mashed with yolks of hard boiled eggs, a little butter, salt and pepper. Pile into pyramids on bread and garnish with finely chopped radish.
6- Place several slices of cucumber on buttered bread and top with pieces of lobster, crabmeat or shrimp.
7- Sardines, mixed with lemon juice, can be rounded onto toast covered with lettuce. Place a strip of tomato on top for color.

SANDWICH CHEESE SPREAD — Helen Smith

1/2 lb. cheese (I use Velveeta) — 2 eggs
1/4 c. cream — Pimientos (cut up)

Beat eggs and add cream and cheese cut up in pieces. Cook till cheese is melted. Add 1 cup or more sandwich spread to suit taste and add pimiento.

SPECIAL RECIPES

PREACHERS CHEESECAKE — Mrs. Ford (Carol) Miller

1 (8 oz.) cheese cake — 3/4 c. sugar
1 (3 oz.) pkg. cream cheese — 1 tsp. vanilla
1/2 pt. sour cream — Few drops yellow food coloring

Beat all together until smooth and bubbly. Pour into graham cracker pie crust. Bake 20 minutes at 375°. Cool for 25 minutes. Pour topping over cheesecake and refrigerate for several hours.*

TOPPING:

1/2 pt. sour cream — 2 T. sugar
1 tsp. vanilla — Few drops yellow food coloring

*When cheesecake is completely chilled and set, you may add a can of blueberry or cherry pie filling on top to finish off this delicious rich treat.

MELTING MOMENTS

Evelyn (Mrs. Harold) Nelson

1 c. butter
1/3 c. powdered sugar (sift)
1 c. plus 2 T. flour
3/4 c. cornstarch (sifted)
Dash salt

Cream butter, sugar, cornstarch and add flour and salt. Chill 1 hour or overnight. Form balls, size of walnuts. Flatten with hands. Bake at 350° for 13 to 15 minutes. 10 minutes is often enough.

ICING:

2 T. butter (melted)
1 c. powdered sugar (sift)
1 tsp. vanilla
Milk (enough to make it spread)

These are delightful for fancy teas and when you want something extra with a touch of class!!!

KOLACHES

Julia Bland

1 1/2 c. scalded milk
2/3 c. sugar
2/3 c. shortening
2 eggs
1 pkg. yeast or yeast cake
1/2 c. warm water
1 c. mashed potatoes
2 tsp. salt
6 1/2 c. flour (about)

Scald milk and add shortening, sugar, salt and mashed potatoes. Cool to lukewarm. Add yeast to 1/2 cup warm water. Let soak until dissolved. Add eggs, yeast and 3 cups flour to milk mixture and beat well. Add flour to stiff dough and turn out and knead until smooth. Let rise in greased, covered bowl to double. Knead down and let rise again. Form small balls and place on greased cookie sheets. When light, make an impression in center of each with finger tips and fill with jelly, jam or pie filling. Let rise again until light. Bake at 400° for 10 to 12 minutes or until lightly browned. Frost with powdered sugar frosting. Makes 2 1/2 dozen rolls.

DOUBLE BATCH BROWNIES

Mrs. Lyle (Jean) Miller

4 eggs
6 T. cocoa
2 c. sugar
1 1/2 c. flour
2 sticks oleo

Melt cocoa with oleo over low heat. Add other ingredients with nuts and vanilla. Bake at 350° for 20 minutes.

WEDDING CAKE FROSTING

1 c. vegetable shortening 1/2 tsp. cream of tartar

Beat 1 minute with electric mixer. Add 1 pound sifted powder sugar, beat until smooth. Add another 1 pound powder sugar and 2 tablespoons lemon juice and beat again until smooth. Add another 1 pound package powdered sugar and 2 tablespoons lemon juice and 2 tablespoons hot water. Beat smooth. Flavor with 1 teaspoon almond flavoring. This is suitable for any party cake in the large amount. In a smaller quantity makes a good white frosting for any cake.

For decorating, reserve some frosting and stiffen with powdered sugar until a silver knife drawn through it comes out with an opening that doesn't close and you are set.

CHRISTMAS BREAD

Mrs. J. Karl (Marguerite) Jones

Thaw 1 pound loaf frozen bread dough according to package directions. On lightly floured board, pull dough out until it is 12 inches long. Knead 1/2 cup candied mixed fruit, 1/2 cup chopped walnuts, plus 1/4 cup of mincemeat into dough. With sharp knife, cut dough into 3 ropes, 12 inches long. Press three ropes together at 1 end and braid on greased cookie sheet. Let rise in warm place (90 degrees) until it doubles in bulk, about 1 1/2 hours. Bake in preheated 350° oven for 25 to 30 minutes, cool.

Combine 1 cup confectioners' sugar, 4 teaspoons milk and 1/8 teaspoon ground cardamon. Spread glaze on braids. This may be decoraged with red cherries, candied, etc. In Christmas design.

SLUSH

Mrs. Richard Wilke (Julia)

1 1/2 c. sugar
2 c. water

Dissolve. Add:

2 sm. cans frozen orange juice (dilute as 1 can)
1 (No. 2 1/2) can crushed pineapple
6 ripe bananas (mashed)
1 (16 oz.) pkg. frozen strawberries

Pour all in container in place in freezer. Stir every 4 hours in 24 hour period. Must be 24 hours in advance. May be frozen solid and then removed and thawed to slush. Serves 25.

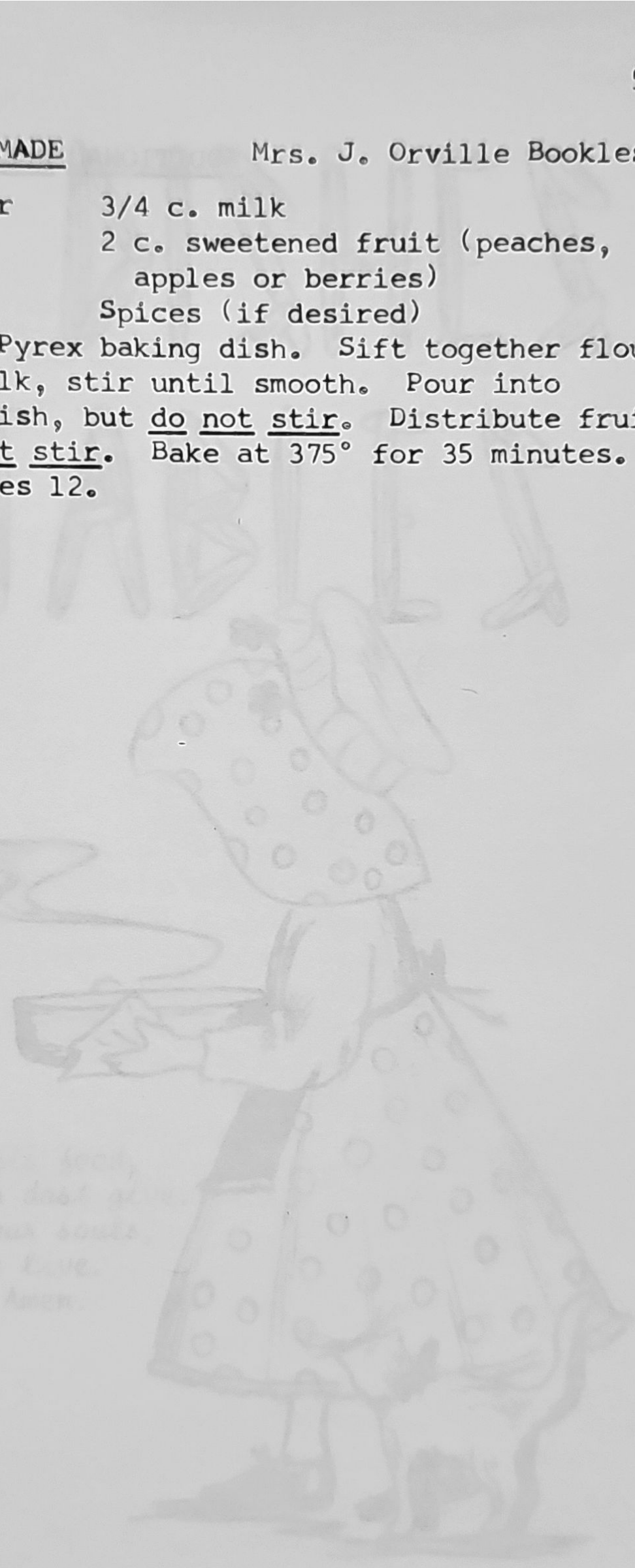
I do not get up all night to stir! Just when I think it's about time.

THE EASIEST PIE YOU EVER MADE

Mrs. J. Orville Bookless

1 stick butter or oleo (or less)
1 c. sugar
3/4 c. self-rising flour
3/4 c. milk
2 c. sweetened fruit (peaches, apples or berries)
Spices (if desired)

Melt butter in long Pyrex baking dish. Sift together flour, sugar and spices. Add milk, stir until smooth. Pour into melted butter in baking dish, but do not stir. Distribute fruit over top of batter, do not stir. Bake at 375° for 35 minutes. Serve warm or cold. Serves 12.



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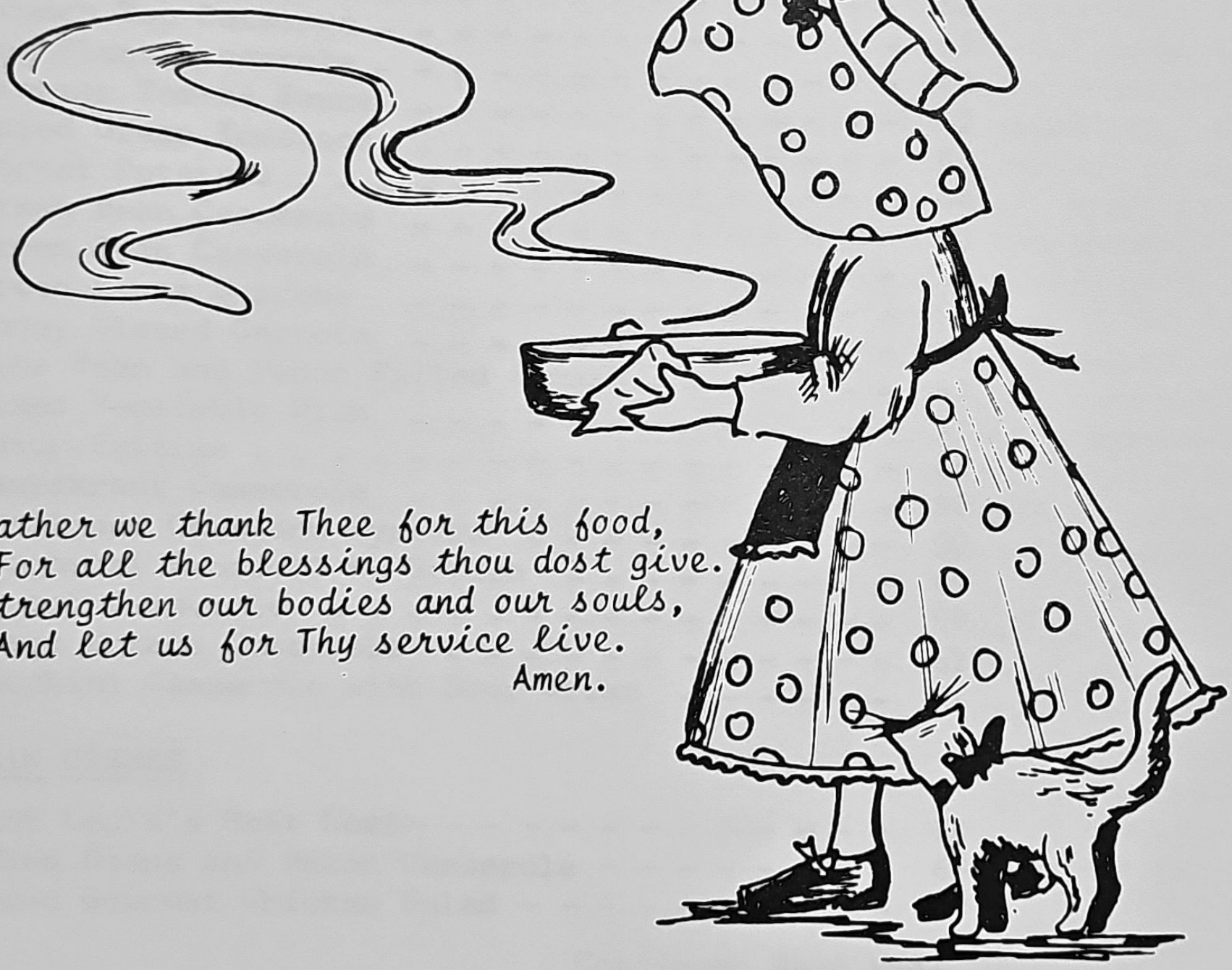
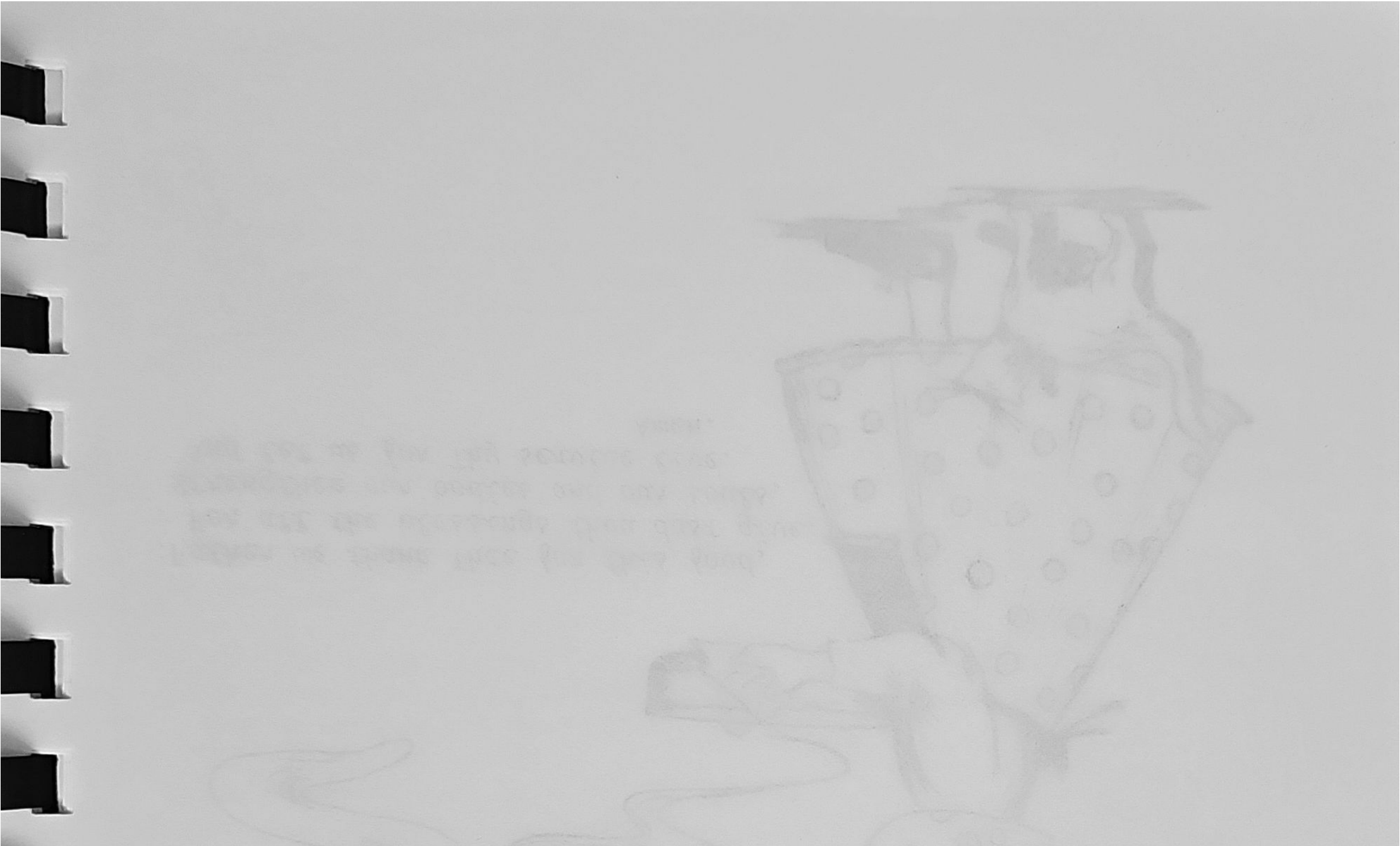
ADDITIONAL RECIPES

MAIN DISHES
VEGETABLES



Father we thank Thee for this food,
For all the blessings thou dost give.
Strengthen our bodies and our souls,
And let us for Thy service live.
Amen.



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CORN BROCCOLI CASSEROLE

Geneva West - Eva West Foster

1 lb. can cream style corn
10 oz. pkg. frozen broccoli

Add 1 egg, salt and pepper. Mix altogether and put in casserole. Cover with 2 tablespoons butter and 1/4 cup cracker crumbs.

BARBECUED LIMA BEANS

Marjorie Davis

1 lb. large dry lima beans
1/4 lb. pork (cubed)
1 med. onion (chopped)
1 button garlic
1 T. mustard
1 can tomato soup
1/4 c. vinegar
2 T. brown sugar
2 T. chili powder
1 T. Worcestershire sauce

Cook 1/2 the cubed salt pork with lima beans for 2 hours.

Tomato sauce- Combine remaining ingredients and if needed, add bean liquid. Drain beans, save liquid, place in shallow baking dish. Top with remaining salt pork. Pour tomato sauce over beans. Bake until pork is crispy. 350° oven.

FREEZER TOMATO SAUCE

Mrs. Gary (Linda) Hammer

Wash and core 20 large tomatoes (cut into chunks). Put in a large kettle with 4 large onions (chopped), 4 large carrots (pared and shredded) or substitute with green peppers. 1/2 cup chopped parsley, 3 tablespoons sugar, 2 tablespoons salt, 3/4 teaspoon pepper.

Bring to boil slowly, stirring often. Lower heat and simmer 30 minutes or till thickens. Cool slightly. Measure 3 cups at a time into blender. Blend till smooth. Pour into freezer containers. Put frozen sauce in pan and boil over low heat. Season with 1 teaspoon basil, oregano or thyme to 2 cups sauce.

BROCCOLI RICE CASSEROLE

Jackie (Reggie) Reed

1 pkg. frozen broccoli (chopped)
1/4 lb. oleo or butter
1 med. onion (chopped) or
2 T. dried onion
1/2 c. Cheez Whiz
1 can cream of chicken soup
1 1/2 c. Minute Rice

Fry broccoli and onion in oleo. Add soup, cheese and milk. Prepare rice according to directions on box and add to other ingredients. Put in casserole dish, bake at 325° for 20 minutes.

LIMA BEAN AND BACON FILLED SQUASH

Glenna Freed Clark

2 acorn squash
1 pkg. frozen lima beans
1 sm. onion (chopped)
Salt and pepper (to taste)
1 c. dairy sour cream
8 slices bacon
Paprika

Cut squash into 1/2, remove seeds and stringy portion. Brush with melted butter. Place squash, cut side down, in pan. Bake about 45 minutes or until done in oven preheated to 350°. Remove from oven, brush again with butter. Fry bacon until crisp. Use small amount of bacon grease to fry onions. Cook beans according to package directions. Add beans to onions. Blend in sour cream slowly and heat till warm, crumble bacon and add to mixture. Reserve some to sprinkle on top and sprinkle with paprika.

GREEN BEAN CASSEROLE

Shirley Johnson

1 qt. green beans
1 can cream of mushroom soup
1/2 c. Cheddar cheese (grated)
1 can French fried onion rings

Combine in buttered casserole, adding onions on top and bake at 350° for 20 minutes.

SAUERKRAUT CASSEROLE

1 (No. 2 1/2) can kraut (drained)
1 (No. 2) can tomatoes (drain, quarter)
1 med. onion (chopped)
1 c. brown sugar
4 slices bacon (cut up)

Brown bacon and onion. Layer ingredients in order in baking dish until all ingredients are used. Kraut, tomatoes, bacon, onion, brown sugar, top with tomato quarters. Bake at 350° for 1 hour.

SQUASH CASSEROLE

6 c. summer squash (sliced)
1/2 c. onion (chopped)
1 can cream of chicken soup
1 c. buttermilk
1 (8 oz.) pkg. herb seasoned stuffing mix
1/2 c. butter or margarine (melt)
1 c. shredded carrots

Cook sliced squash and onion in boiling water for 10 minutes, drain. Combine soup and buttermilk, stir in carrots, fold in squash and onion. Combine stuffing and butter. Spread

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SQUASH CASSEROLE (Continued).

1/2 of mixture in 12 x 12 inch baking dish and spoon vegetable mixture on top. Sprinkle remaining stuffing over vegetables. Bake 30 minutes at 350°.

CAULIFLOWER CASSEROLE

2 eggs (well beaten)
1 can cream of celery soup
2 (10 oz.) pkg. frozen cauliflower (thawed)
1/2 c. American Cheese (grated)
1/2 c. bread or cracker crumbs
1/2 c. parsley (finely snipped)
2 T. onion (minced)
2 T. pimiento (chopped)
Salt and pepper (to taste)

Blend beaten eggs with soup. Fold in rest of ingredients. Place in buttered casserole. Place casserole in a shallow pan of hot water. Bake in 375° oven for 50 minutes.

GREEN BEAN CASSEROLE

Donna Derowitsch

2 cans green beans (drained)
Salt and pepper
1 c. cheese (diced)
Speck of garlic salt

Melt cheese and 1 tablespoon flour, Mix and add 1 cup sour cream. Pour over beans and bake 45 minutes at 325°.

SCALLOPED CORN AND OYSTERS

Helen Freed

1 (No. 2) can corn
1 sm. can cove oysters
2 eggs
Salt and pepper
1 c. rich milk
1 doz. crackers (broken fine)

Mix together and add a few bits of butter to suite taste. Bake until firm.

EGGPLANT CASSEROLE

1 med. eggplant (peel, slice)
1 1/2 c. sharp cheese (grated)
1 1/2 c. cracker crumbs
1 1/2 c. milk
1 stick butter (melted)
4 eggs
1 tsp. salt
1/2 tsp. pepper

Cook eggplant till mushy and drain. Add all ingredients, reserving 1/2 cup cheese, 1/2 cup crumbs and small amount of butter. Mix well and pour into baking dish. Sprinkle top with reserved mixture of cheese, crumbs and butter. Bake at 325° to 350° for 25 or 30 minutes. Yields 8 servings.

MIXED VEGETABLE DISH

Cook and mix together in a casserole:

Broccoli (chopped)
Cauliflower
Brussell Sprouts

Add 1 can mushroom soup, 1/2 box Velveeta cheese and onion rings. Bake 25 minutes at 350°.

SWEET POTATO CASSEROLE

3 c. sweet potatoes (mashed)
1 c. sugar
1/2 tsp. salt
2 eggs (beaten)
1/4 c. margarine (melted)
1/2 c. milk
1/2 tsp. vanilla

Combine all ingredients and pour into casserole dish.

TOPPING:

1 c. brown sugar
1/2 c. flour
1 c. nuts (chopped)
1/3 stick margarine

Combine topping ingredients and sprinkle over the sweet potato mixture. Bake at 350° for 35 minutes. 8 servings.

ZUCCHINI CASSEROLE WITH SOUR CREAM

3 med. sized zucchini
1/4 c. sour cream
1 T. cheese (grated)
1/2 tsp. salt
1/8 tsp. paprika
1 egg yolk (beaten)
1 T. chives (chopped)

Cut zucchini into small pieces and simmer in small amount of water till tender, 6 to 8 minutes. Shake pan to keep from sticking. Drain well. Combine sour cream, butter, cheese, salt and paprika and cook over low flame until cheese is melted. Remove from heat and stir in egg yolk, chives and zucchini. Place in baking dish and cover with buttered bread crumbs. Sprinkle with grated cheese. Brown in 375° oven.

GREEN BEAN CASSEROLE

Mrs. Gary (Linda) Hammer

2 qt. green beans (drained)

WHITE SAUCE:

3 T. butter
3 T. flour
Cheese (grated)
1 box sour cream

Sprinkle with cornflakes and bake at 350° for 30 minutes.

CAULIFLOWER BROCCOLI SALAD

Mrs. Charles Klima

1 head cauliflower
1 bunch broccoli
Green onions
1/2 c. salad dressing
1/4 c. sugar
1/3 c. vinegar
1/3 c. salad oil
1/2 c. salt
1/4 tsp. pepper
1/4 c. bacon pieces

Soak vegetables in ice water 10 to 15 minutes. Slice thin. Mix remaining ingredients together and pour over the vegetables. Refrigerate overnight or 24 hours. Stir occasionally.

CABBAGE ONION SALAD

Mrs. Charles (Roberta) Klima

Use red onions and white cabbage or red cabbage and white onions.

1 head cabbage (shredded)(about 12 cups)
2 lg. onions (thin sliced, separate into rings)

Alternate layers of cabbage and onions until all is used. Then combine:

1 c. sugar
1 c. vinegar
1 tsp. salt
1/4 tsp. pepper
1 tsp. celery seed
1 tsp. dry mustard

Bring above ingredients to boil, remove from heat and add 1 cup salad oil and stir. Then drizzle hot mixture over cabbage and onions. Do not stir. Cover and refrigerate for 24 hours before serving. Make this in a large glass cake pan. Keeps for several days.

FRESH TOMATO SAUCE

Mrs. Gerry (Delores) Thompson

2 T. salad oil
1/2 c. fresh onion (chopped)
1 clove garlic (minced)
4 tomatoes (peel, dice or blend)
1 tsp. salt
1/8 tsp. pepper
1/2 tsp. dried leaf basil

In medium saucepan, heat oil, add onion and garlic and cook until tender. Add tomatoes, salt, pepper and basil. Simmer 10 to 15 minutes.

If the going seems easy, you just might be going down hill.

BROCCOLI CASSEROLE

Edith Norris

Mix:

3 box frozen broccoli
3 c. rice (cooked)

Add 3 inch wedge of Velveeta cheese, 1 can cream of chicken soup and 1 can of mushroom soup. Put in casserole and bake for 35 to 40 minutes at 350°.

BAKED BEANS

Mrs. Lloyd Tebow

2 lg. cans pork & beans
1/2 c. brown sugar
1/2 c. molasses or syrup
2 T. vinegar
2 T. mustard
1/2 tsp. salt

Dissolve in pan, over low heat, molasses, brown sugar, vinegar, mustard and salt. Mix well. Mix this mixture with beans and bake for 1 hour in 300° oven. The salt and slow oven brings out the flavor.

HONEY GLAZED CARROTS

1 qt. carrots (1/8 inch thick, sliced diagonally)
2 T. butter
2 T. honey
1 c. boiling water
1/4 tsp. salt
2 tsp. cornstarch
1/2 c. orange juice

Cook carrots 8 to 10 minutes, keep hot. Add juice to cornstarch, keeping smooth. Add butter and honey. Stir constantly over moderate heat, until thick and clear. Drain hot carrots, add honey glaze and mix well. Makes 4 to 6 servings.

BROCCOLI

Pat Hobson

2 pkg. frozen broccoli (cook and drain)
1 can cream of celery soup
1/2 can milk
2 c. bread stuffing
2 T. onion (chopped)
1 can water chestnuts

Sprinkle with Parmesan cheese and dot with butter. Bake at 350° for 30 minutes in 13 x 9 1/2 inch pan.

A friend is the person who walks in just when everyone else is walking out.

ONION PATTIES (easier than onion rings)

Enola Boylan

3/4 c. flour
2 tsp. baking powder
1 T. sugar
1/2 tsp. salt
1 T. corn meal
1/2 c. dry powdered milk
Cold water
2 1/2 c. onion (finely chopped)
Fat (for frying)

Mix first 6 ingredients. Stir in enough cold water for thick batter. Mix in onions and drop by teaspoonfuls in hot fat. Flatten slightly when you turn them. Fry to golden brown.

BROCCOLI RICE BAKE

Glada Isaacson

Mix together and bake in a casserole at 350°.

1/3 to 1/2 pkg. frozen broccoli (chopped)
1/2 c. rice (uncooked)
1 c. milk
4 or 5 slices American cheese (broken in pieces)
1 can mushroom soup
2 to 3 T. dry onion soup or minced onion

FRIED GREEN TOMATOES

Lottie Berggren

Take firm green tomatoes, slice, roll in flour with salt and pepper to taste. Fry in butter and shortening until nicely browned on both sides. Serve while hot.

GOURMET POTATOES

Mrs. Everett (Gladys) Johnson

6 med. potatoes (cooked)
1/4 c. butter
1 1/4 c. sour cream
1/3 c. green onion (chopped)
1 tsp. salt
2 T. butter
2 c. Cheddar cheese (shredded)
1 tsp. pepper
Paprika

Peel and shred potatoes. Combine cheese and 1/4 cup butter in pan. Stir until melted. Blend in sour cream, onions and seasonings. Fold in potatoes. Put into 2 quart dish. Dot with butter. Sprinkle with paprika. Bake at 350° for 30 minutes.

"How do you keep your boys out of the cookie jar?" "I lock the cupboard and hide the key under the bar of soap in the bathroom."

BROCCOLI CASSEROLE

Ann Reece Davenport

1 med. onion (chopped)(1/2)
1 stick oleo
2 cans cream of chicken soup
1 soup can milk
1/2 soup can water
2 c. rice (cooked)
2 sm. pkg. frozen broccoli (chopped)
1 sm. jar Cheez Whiz

Saute' onion in oleo, add all ingredients. Bake in 9 x 13 inch greased baking dish in 350° oven for up to 1 hour (longer at lower temperature) or in crock pot slowly, till heated well together.

SPAGHETTI BROCCOLI AU GRATIN

Saralyn Reece Hardy

1 (8 oz.) pkg. spaghetti
6 green onions
1 bunch fresh broccoli or
2 pkg. frozen broccoli
4 T. butter
1/2 c. cream
1/2 tsp. salt
Dash pepper
Dash savory
1 (8 oz.) pkg. American Cheese slices

Start oven at 375°. Cook spaghetti. Drain. Chop green onions, cook broccoli. Drain. Cook green onions in butter until limp. Add broccoli, salt, pepper and savory. Cook 5 minutes over a low heat. Put spaghetti in a greased 1 quart casserole and cover with 1/2 of cheese. Pour in cream, add layer of broccoli and cover with remaining cheese. Bake 30 minutes or until cheese is melted. Serves 6.

CRUNCH TOP POTATOES

Marynell Reece

1/3 c. butter or margarine
3 or 4 lg. baking potatoes (pared)
3/4 c. cornflakes (crushed)
1 1/2 c. sharp cheese (shredded)
2 tsp. salt
1 1/2 tsp. paprika

Melt butter in jelly roll pan in 375° oven. Add single layer of potatoes, cut crosswise in 1/2 inch slices. Turn once in butter. Mix remaining ingredients, sprinkle over. Bake 1/2 hour or till done and tops are crisp.

When angry, try stirring up a cake and you may avoid stirring up trouble.

MAIN DISHES

HAMBURGER CASSEROLE

Mrs. Nina Hammer Robison *

Brown together:
1 lb. hamburger
2 T. onion (chopped)

Cook small package of spaghetti and drain. Put layers of hamburger in greased casserole, add layers of spaghetti, a couple slices of cheese, pour on mixture of 1 can golden mushroom soup, 1 can cream of mushroom soup, diluted with milk or water to white sauce consistency or thickness desired. Repeat layers till all ingredients are used up. Bake at 350 ° for 1 hour.

TUNA CASSEROLE

Mrs. Chris (Muriel) Nelson

In a 1 quart casserole, combine:
1 can chicken noodle soup
7 oz. can flaked tuna (drained)
1 c. potato chips (crushed)
1/2 c. milk
1 c. peas (cooked, drained)

Garnish with potato chips. Bake at 375° for about 25 minutes.

CHINESE SWEET SOUR PORK

Mrs. Sherman (Grace) Robinson

Mix:
3/4 c. sugar
1/4 c. soy sauce
1/3 c. vinegar
2/3 c. water
3 T. cornstarch

Cook over low heat until thickened. Place in kettle, 2 pounds uncooked pork or spareribs cut in pieces 1 inch thick and 2 inches long. Add 1 cup cold water and boil 20 minutes or until tender. Pour off water and cool meat.

Saute' 1/4 cup onion slices and 1 medium cucumber (peeled) and sliced for 1 minute in 2 tablespoons oil. May substitute green pepper, pineapple, bamboo shoots or carrots for the cucumber. Remove from pan. Now add to cool pork, a mixture of 2 tablespoons soy sauce and 2 tablespoons cornstarch. Heat oil for deep fat frying. Add meat and fry until crisp and brown. Remove and drain. Now, combine meat with hot sweet sour sauce and saute'ed vegetables. More sugar may be added to suit the taste.

CHICKEN ON SUNDAY

Edith Odell

2 c. Minute Rice
1 can cream of celery soup
1 can cream of mushroom soup
1 c. milk
Dry onion soup

Grease baking pan. Sprinkle rice in bottom, add soups and milk. Lay chicken on rice, sprinkle with dry onion soup mix. Seal with foil. Bake 2 to 2 1/2 hours at 400°.

BARBECUED WIENERS OR PORK CHOPS

Kimberley Boylan

3 T. fat
1 lg. onion
3/4 c. catsup
1 c. water
1 T. vinegar
1 T. prepared mustard
1 T. brown sugar
2 T. flour

Brown onions in fat, add brown sugar. Mix the water, vinegar, mustard, sugar and flour. Pour this over the onions and boil until thick. Place wieners in flat baking dish and cover with sauce. Bake at 350° for about 30 minutes. When using chops, brown them well, then cover with sauce and bake until chops are tender.

DAD'S CASSEROLE

Julia Bland

4 oz. noodles
Cheese
1/2 lb. ground beef
2 T. onion (chopped)
1 T. fat (for browning beef, if very lean)
1/2 can mushroom soup
1/4 c. milk
Sprinkle salt and pepper

Cook noodles, drain. Brown beef with onion and cook until onion is tender. Stir in soup, milk and seasoning. In baking dish, layer 1/2 the noodles, then 1/2 the beef sauce. Sprinkle with cheese, if desired. Add remaining noodles, beef sauce and sprinkle top with cheese. Bake at 350° for 20 minutes. Serves 4.

GREEN BEANS AND NOODLES

Zella Hall

1 can or 1 pt. green beans
3 or 4 slices bacon (cut in sm. pieces)

Cook in 1 quart water. Add salt and pepper. Add noodles as needed and cook.

FAMILY DINNER CHICKEN SOUP

Glada Isaacson

1926 METHOD:

Combine all ingredients in large kettle. Cover and cook over low heat for 2 to 3 hours. Add water, if necessary.

1976 METHOD:

Combine all ingredients in slow electric cooker. Cover and cook on "low" 10 to 12 hours. Remove bones before serving.

2 1/2 lb. chicken pieces
1 onion (chopped)
3 potatoes (peel, dice)
4 carrots (sliced)
2 stalks celery (sliced)
3 T. soy sauce (optional)
1 tsp. salt
Pepper

Other vegetables could be added if desired. Water to cover, about 3 1/2 cups.

BAKED BEANS AND BACON CASSEROLE

3 strips bacon
1 sm. onion (chopped)
1 T. brown sugar
2 T. vinegar
2 T. catsup
1 can pork & beans
Chili powder (optional)

Dice the strips of bacon and fry. When about 1/2 done, add a small chopped onion. When browned, pour off most of the grease, add 1 can pork & beans (in tomato sauce), brown sugar, vinegar and catsup. Stir well and cover. Let simmer for at least 30 minutes. May be baked in the oven for 2 hours. Mexican chili beans can be used for variation. Grease casserole before baking.

PIZZA DOUGH

Frances Thomas

2 1/2 c. flour
2 T. olive oil
1 1/2 T. dry yeast (envelopes)
1 c. lukewarm water

1- Place flour in bowl and stir in olive oil.

2- Dissolve yeast in water. Stir in flour mixture, scrape around edges to be sure all is well mixed. This will be sticky dough. Scrape dough into a compact mass. Cover with a cloth and let stand in a warm place 30 minutes or longer, until it rises. Enough dough for 2 (13 inch) pizzas.

HOMEMADE NOODLES

Edith Norris

1 egg (beaten)
1/2 tsp. salt
2 T. top milk
1 c. flour

Combine egg, salt and milk, add enough flour to make a stiff dough. Roll thin on floured surface. Let stand 20 minutes. Roll up and slice 1/8 inch thick. Spread out and dry 2 hours. Drop into boiling water and cook 10 minutes.

DUMPLINGS

Marjorie Davis

Mix dry ingredients:

1 tsp. salt
1 1/2 c. flour
3 tsp. baking powder

Beat:

1/2 c. sweet milk
1 egg (beaten)

Beat together. Pour into dry ingredients. Mix. Drop by teaspoonful in boiling broth. Cover and cook 10 minutes.

TUNA MACARONI

Glada (Alvin) Peterson

Boil 1/2 pound of big macaroni. Rinse. Place in 1 1/2 quart casserole. Add 6 or 7 ounce flat can tuna, salt and pepper, 1 can mushroom soup, 1/2 can evaporated milk. Mix, cover with potato chips, crumbled or cornflakes, cracker crumbs or buttered bread crumbs. Bake 30 to 45 minutes in a 350° oven.

GREEN BEAN CASSEROLE

Paula Anderson Clark

1 can condensed cream of mushroom soup
1/4 c. milk
3 c. French style green beans (cooked, drained) (frozen or canned)
1 tsp. soy sauce
1 (3 1/2 oz.) can French fried onion
Dash pepper

In a 1 quart casserole, stir soup, milk and soy sauce until smooth. Mix in 1/2 can onions, beans and pepper. Bake in 350° oven for 20 minutes or until bubbling. Top with remaining onions. Bake 5 to 10 minutes more.

TATER CASSEROLE

Esther (Joseph) Johnson

Grate 1 potato and mix with 1 pound hamburger. Season to taste. Pat this into a greased casserole dish. Pour 1 can cream of mushroom soup over the meat. Add 1 (10 ounce) package Tater Tots on top. Bake 1 hour at 350°.

RICE CASSEROLE

Carol (Fogelberg) Homan

1 lb. hamburger (browned)
1 can mushroom soup
1/2 lb. Velveeta
Green olives (with pimiento)
1 c. rice (1 c. before cooking)(cook)
Salt and pepper and onion

Combine all ingredients and bake about 1 hour at 325°.

BARBECUE BURGERS

Mrs. Archie Isaacson

1 lb. ground beef
1/2 c. onion (chopped)
1/4 c. green pepper (chopped)
1 (8 oz.) can tomato sauce
1 1/2 tsp. Worcestershire sauce
1/4 c. catsup
4 hamburger buns (split, toasted)
1 tsp. salt
1 T. fat
1/4 c. celery (chopped)
1 T. vinegar
1 T. brown sugar
Dash pepper

Brown ground beef slowly in hot fat. Add onion, celery and green pepper. Cook until tender, but not brown. Stir in tomato sauce, catsup, vinegar, brown sugar, Worcestershire sauce, salt and pepper. Simmer 5 to 10 minutes or until thick. Serve on toasted buns.

CHICKEN RICE CASSEROLE

Esther (Joseph) Johnson

6 pieces chicken (breasts and/ or legs)
1 pkg. Uncle Ben's long grain seasoned rice
1 c. reg. rice (white or brown)
1 can cream of mushroom soup
1 can cream of chicken soup
1 can cream of celery soup
2 cans evaporated milk
1/3 c. Parmesan cheese (grated)

Spread rice on bottom of 9 x 13 inch baking pan. Cover with seasoning mixture. Arrange chicken over. Mix soups and milk and pour over. Sprinkle grated cheese over. Bake at 275° for 3 hours.

LEFTOVER HAM OR CHICKEN AND POTATO DISH

SAUCE:

1 can celery soup or chicken or mushroom soup
3/4 c. milk
Dash pepper

Combine soup, milk and pepper together and heat. Slice 4 cups potatoes, put in a little water in pan and cook potatoes 1 minute. drain. Add:

1 c. ham or chicken (diced)
1 sm. onion
Dash paprika
1 T. margarine

Use 2 quart casserole, arrange potatoes, ham, onions in layers. Pour the soup mixture over the top, dash paprika or put buttered crumbs on top. Cover and bake in 375° oven for 3/4 hour, uncover and brown for 15 minutes.

MAIN DISH

2 T. salad oil
1 1/2 lb. ground beef
1 lg. onion (chopped)
1 can cream of mushroom soup
1 can tomato soup
1 c. shell macaroni (cooked)

Brown ground beef in oil. Add onions and cook till done. Add rest of ingredients. Cover and simmer 30 minutes.

PORK AND SAUERKRAUT CASSEROLE

Pork steak or pork ribs
Potatoes
Sauerkraut
Brown sugar

Brown meat, layer ingredients in crock pot or casserole, starting with potatoes and ending with sauerkraut. Sprinkle brown sugar between the layers. Add 1/2 cup water. Cook all day in crock pot or 2 hours in casserole.

SALAMI

Carol Garst

5 lb. hamburger
5 tsp. Morton tender quick (rounded)
2 1/2 tsp. mustard seeds
2 1/2 tsp. garlic salt or powder
1 1/2 tsp. Morton meat, poultry or sausage seasoning
2 1/2 tsp. coarse ground pepper
1 tsp. smoked hickory salt

First night, mix all the ingredients together. Refrigerate tightly covered. The second, third and fourth nights, knead the mixture as you would bread dough, mixing well. After the fourth

Continued Next Page.

SALAMI (Continued).

night, form into 5 log shapes and place on a rack in the oven. Bake 8 hours at 150°. I have wrapped each log in aluminum foil and boiled for 1 hour, which is also good. Can be frozen after cooking.

MEAL IN A FRY PAN

1 lb. ground beef
2 T. onion (chopped)
2 T. shortening
1 lb. can whole tomatoes
1 lg. can Pork & beans
1 tsp. prepared mustard
1 tsp. salt
1/4 tsp. pepper

Brown ground beef with onion in shortening. Add remaining ingredients and simmer for 20 to 30 minutes. Serves 4 or 5.

BAKED OMELET WITH HAM

8 eggs
1/2 c. milk
1/2 stick butter or margarine
1/2 c. ham or bacon (cubed)
Salt and pepper (to taste)
6 slices cheese

Beat eggs very well. Add ham, milk, salt and pepper. Melt butter in 9 inch round cake pan. Line the pan with the cheese. Add the egg mixture. Bake 30 minutes at 375°.

HAM LOAF Maxine Erickson

Mix 1 pound ground fresh sausage, 1 pound ground ham (uncooked), 1 cup tomato juice, 1 cup crushed cornflakes, 1 egg and dash of pepper altogether and shape into loaves. Roll in additional cornflakes. Press pineapple slice and maraschino cherry on top of each loaf. Make a sauce of 1/4 cup vinegar and 1/2 cup brown sugar. Boil together 1 minute. Baste loaves when you put in oven and again in 1/2 hour. Bake in 350° oven for 1 hour.

CHICKEN CASSEROLE (easy and delicious) Pat McDonald

1 frying chicken (cut up)
1 can cream of mushroom soup
1 1/4 c. Uncle Bens converted rice
1 can chicken soup
1 can celery soup
Salt and pepper
Paprika

Put soup mix and rice in bottom of 13 x 9 inch pan. Put chicken on top. Dot with butter, salt, pepper and paprika. Bake at 325° for 2 hours and 15 minutes.

HAMBURGER POTATO CASSEROLE

Glada (Alvin) Peterson

4 or 5 potatoes (raw)
1 can vegetable beef soup
1 can cream of mushroom soup
1 lb. hamburger

Place peeled, sliced potatoes in casserole. Break raw hamburger over potatoes. Add soup and season with a little onion, if desired. Cover tightly and bake at 325° until potatoes are done, about 45 to 50 minutes.

MUSHROOM MEATBALLS

Enola Boylan

1 lb. ground beef
2/3 c. fine bread crumbs
2 T. onion (minced)
2 T. parsley (chopped or flakes)
1 egg (slightly beaten)
2 cans condensed cream of mushroom soup (2 1/2 cups)
1/4 c. water
2 T. shortening

Combine beef, crumbs, onion, parsley, egg and salt. Stir soup until smooth. Blend in water. Use 1/4 cup soup in meat. Mix well. Shape into 1 inch diameter balls. Brown in shortening. Pour in rest of soup and cook slowly on top of range for 30 minutes or place in baking dish. Cover and bake at 350° until done.

HERBED CHICKEN ASPARAGUS CASSEROLE

Marilyn Bookless Gantz

1 lg. can asparagus
1 1/2 c. herb stuffing mix
2 c. chicken (cooked)
1 can condensed mushroom soup
1/4 c. pecans (chopped)
2 oz. sharp cheese (grated)
2 T. butter (melted)

Drain asparagus, reserve liquid. Butter a 1 1/2 quart casserole dish. Line bottom with 1/2 cup of the herb stuffing mix. Next, a layer of 1/2 the chicken, 1/2 the asparagus and 1/2 the pecans. Make a sauce using 1/2 of the reserved liquid, the mushroom soup and cheeses. Put 1/2 the sauce over the first layers. Repeat layers. Put butter in remaining 1/2 cup of herb stuffing mix and then put on top of the casserole. Bake at 350° to 375° for 30 to 40 minutes. Makes 6 to 8 servings.

Some folks are like tea bags; their real strength
is not even suspected until they get in hot water!

BARBECUED SHREDDED BEEF

Marjorie Stafford

4 lb. pot roast (cooked)
1 can tomato soup
1 (14 oz.) bottle catsup
1 c. water
2 T. lemon juice
2 T. Worcestershire sauce
Salt and pepper (to taste)
2 T. brown sugar
1/2 tsp. dry mustard
1 med. onion (chopped)
1/2 c. celery (chopped)
4 bay leaves

Cook meat, remove fat and bone if needed and shred. Skim fat from drippings and return shredded meat to drippings. Add above ingredients and simmer 1 hour.

ROAST AND CHINESE RICE

Edie Hansen

Cook a roast beef in foil. Take a small amount of the juice and brown diced onion and green pepper until they change colors. Add a cup or so of rice, a small can of mushrooms, a cup more of juice and simmer until rice is done. You can put soy sauce on it if desired. You could use a bouillon cube if you were not fixing a roast at the same time.

HAMBURGER STROGANOFF

Grace Cooper

1 sm. onion (minced)
1/4 tsp. garlic powder
1/4 c. butter (oleo)
1 lb. hamburger
2 T. flour
1 c. sour cream
2 tsp. salt (level)
1/4 tsp. pepper
1 (4 oz.) can mushrooms
1 can cream of chicken soup
1 T. parsley (optional)

Saute' onion in butter, add hamburger and brown. Stir in garlic powder, flour, salt, pepper and mushrooms. Cook 5 minutes. Add soup and parsley, simmer 10 minutes. Stir in sour cream and heat through. Serve over noodles or rice. Serves 6.

BEEF SALAMI

Mrs. Omar Olsen

2 lb. ground beef
1/2 tsp. pepper
1/2 tsp. mustard seed
1/2 tsp. garlic (minced)
3 T. tender quick salt

Combine all and mix well. Shape into 2 rolls and wrap in foil and refrigerate 24 hours. Cover with water and boil 60 minutes. Punch holes in foil and drain. Rewrap and refrigerate.

MOCK CHICKEN AND DRESSING

Edie Hansen

1 lb. ground beef
1 c. bread crumbs
1 egg (slightly beaten)
1/2 c. milk
Salt and pepper
1 can chicken noodle soup (undiluted)
1 sm. onion (chopped)
1/4 tsp. sage

Combine ingredients. Bake in buttered casserole 45 minutes at 325°.

SWEET AND SOUR PORK CHOPS

Margie Nelson

6 lg. pork chops
1 T. shortening
1 bouillon cube
1 c. boiling water
2 T. soy sauce
1/4 c. sugar
1 (8 3/4 oz.) can pineapple chunks
1/4 c. onion (chopped)
2 T. cornstarch
2 T. water
1/4 c. vinegar

Brown chops in shortening in electric skillet. Add cube, boiling water, vinegar, soy sauce, sugar, pineapple and syrup and onion. Cover and simmer 1 hour. Remove chops to heated platter. Combine cornstarch and 2 tablespoons water and stir into cooking liquid. Cook, stirring constantly until mixture is thick and clear. Pour over chops and serve.

BEEF JERKY

1 lb. top round steak
Salt and pepper
Liquid smoke

Remove and discard all fat. Freeze steak till icy. Cut in very thin strips, cutting across the meat grain for crisp jerky and with the grain for chewy jerky. Place beef strips in bowl or crock pot in 1/2 inch thick layer. Sprinkle with salt, pepper and liquid smoke. Repeat layers until all beef is used. Weight down with plate or heavy object, cover and refrigerate overnight. Drain and pat strips dry with paper toweling. Arrange strips on rack in shallow baking pan. Bake at 250° for 3 1/2 to 4 hours, till of desired dryness. Store in airtight plastic containers or jar with tight fitting lid in the refrigerator or at cool room temperature until used. Makes 8 or 9 ounces of jerky.

MEAL IN A BUNDLE (for outdoor cookout)

2 lb. lean chuck (cut in 1 inch cubes or use hamburger patties)
6 med. potatoes (peel, dice)
6 carrots (cut into 1/4 inch slices)
6 T. onion (chopped)
1/2 c. parsley (chopped)
2 (10 1/2 oz.) cans condensed golden mushroom soup
Salt and pepper

Wrap in heavy duty aluminum foil, 18 inch square. Divide the ingredients into 6 equal portions. Add a tablespoon of water to each portion. Season with salt and pepper. Bring up corners of foil and twist at the top to close bundles.

LUNCHMEAT

Mrs. Omar Olsen - Deanna Currie

2 lb. ground beef
2 T. tender quick salt
1 T. liquid smoke
1/2 tsp. garlic salt
1/4 tsp. pepper
1 c. water

Mix and put in bread pan lined with foil. Chill in refrigerator for 24 hours. Bake next day at 350° for 1 1/2 hours. Drain and chill.

HAMBURGER CASSEROLE

1 to 2 lb. ground beef
1 can green beans or peas
1 can cream of mushroom soup
2 to 3 c. bread crumbs
1/2 lg. bag Tater Tots

Brown meat and mix rest of ingredients together. Cover with the Tater Tots. Bake for 30 minutes at 350°.

OLD FASHIONED CHICKEN FRICASEE

Eunice Canfield

Clean chicken and cut into pieces. Wipe each piece. Put in pot and cover with boiling water. Boil till tender to the touch. Cover with sauce.

SAUCE:

1 cup milk thickened with flour dissolved in cold water. Season well. Boil for a few minutes. Serve with dumplings or hot biscuits.

MEAT AND POTATO LOAF

Glada Isaacson

Mix together and bake in a casserole dish at 350°.

1 lb. ground beef
1 med. onion (minced) or
2 to 3 T. dry onion soup
2 eggs
2 to 3 slices bread (cubed)
1 1/2 c. milk
1 1/2 tsp. salt
Pepper
1/2 pkg. hash brown potatoes

If you want a juicer casserole, add more milk.

SPECIAL HAMBURGERS

Loretta Freed Kirk*

2 lb. hamburger
1/4 c. Worcestershire sauce
3/4 tsp. salt
1/4 tsp. pepper
1 med. onion (minced)
1 can mushrooms (drained)
2 eggs
1 sm. can evaporated milk
Garlic
Green pepper (minced)

Make into patties. Dip patties in flour on both sides. Fry in fat.

SAUSAGE BISCUITS

Carrol Garst

Melt in top of double boiler, 10 ounce package Cheddar cheese, grated. Remove from heat and stir in 1 pound raw sausage. Add 2 cups biscuit mix and work with hands. Make into 1 inch balls and freeze. Makes 90 to 100 balls. Bake at 425° until light brown. Sausage cooks as it bakes. Serve for breakfast with eggs, hot chocolate and fruit.

SWEDISH HAM BALLS

Mrs. Otto (Olive) Nelson*

1 lb. smoked ham (ground)
1 1/2 lb. ground pork
2 c. bread crumbs
1 c. milk
2 eggs (beaten)
1 1/2 c. brown sugar
1/2 c. vinegar
1 tsp. dry mustard
1/2 c. water

Combine meats, crumbs, eggs and milk. Mix thoroughly. Form into small balls. Place in casserole. Combine brown sugar, vinegar, water and mustard. Stir until sugar is dissolved. Pour mixture over meatballs. Bake in slow oven for 1 1/4 hours. Baste frequently with sauce. This will serve 8 to 12.

AUNT LEOLA'S MEAT LOAF

Delores Thompson

2/3 c. dry bread crumbs
1 c. milk
1 1/2 lb. ground beef
2 eggs (beaten)
1/4 c. onion (grated)
1 tsp. salt
1/8 tsp. pepper
1/2 tsp. salt

Soak bread crumbs in milk and add to rest of ingredients. Place in bread pan and spread top with a sauce of 3 tablespoons brown sugar, 1/4 teaspoon nutmeg, 1 teaspoon dry mustard and 1/4 cup catsup. Bake at 325° for 2 hours.

SOUTHERN FRIED CHICKEN

Delores Thompson

2 chickens (cut up)
1 1/2 c. all-purpose flour
1 tsp. poultry seasoning
4 c. cracker crumbs
2 eggs
1/3 c. milk
Vegetable oil (for frying)
Salt and pepper

Wash and dry chicken pieces. Combine the flour and poultry seasoning and mound on a plate or waxed paper. Make another mound of cracker crumbs. Beat the eggs lightly with the milk. Heat 1 inch of oil in a large skillet. Coat each chicken piece first with the flour, shaking off the excess, then dip them in the egg mixture. Finish by rolling in the cracker crumbs, thoroughly coating all the surface. Fry the pieces to a rich golden brown on both sides, turning once. Season with salt and pepper.

Preheat oven to 325°. Transfer each piece as it is done to an ovenproof dish. Take care not to break the crusts. Bake 20 to 30 minutes.

MOCK CHICKEN PIE

Mrs. Horton (Clara) Johnson*

Take 1 quart canned tenderloin or fresh meat, cooked until done. Thicken it and season with salt and pepper, pour into a baking pan and cover with biscuits made of a rich dough. Bake as for chicken pie.

POTATO MEAT LOAF

Mrs. Emma Isaacson

Mix thoroughly, 1 pound pork sausage, 1 pound hamburger, 1 cup cracker crumbs, 1 cup milk, 2 eggs, 2 medium onion, 3 medium potatoes, salt and pepper to suit taste, sage may also be added. Grind the potatoes and onions in food chopper, put all in baking dish. Add a few slices of bacon. Bake 1 1/2 hours in hot oven.

MINCE SCOTCH HAMBURGER

Mrs. John (Julie) Bland

2 lb. ground beef
1/4 c. boiling water
1 c. onion (chopped)
1 1/2 tsp. salt
1/2 tsp. pepper
Rice or noodles (to serve 6 to 8)

Cook meat over high heat, stirring until browned. Mix the water, onion, salt and pepper. Cover and cook over low heat 20 minutes. Stir frequently, adding more water if too dry. Serve on top of rice or noodles.

MEATBALLS AND SPAGHETTI

Mrs. John (Julie) Bland

MEATBALLS:

1 1/2 lb. ground beef
3/4 c. oatmeal
1 tsp. salt
1 tsp. garlic salt (optional)
1 c. tomato sauce

SAUCE:

1 1/2 c. water
4 sm. or 1 lg. onion (diced)
1 sm. pkg. spaghetti
1/2 green pepper (diced)(opt.)
1 c. chili sauce

Combine meat, oats, salt, garlic salt and 1 cup tomato sauce. Form into balls, roll in flour and brown in small amount of fat. In a large skillet or saucepan, combine 1 cup tomato sauce, 1 cup chili sauce, onions and pepper and water. Stir, add meatballs and simmer for 20 minutes. Cook spaghetti according to package directions and serve together. Serves 6 to 8.

OVEN BEEF STEW

Mrs. Gary (Denise) Johnson

2 lb. beef (cut in 1 1/2 inch cubes)
2 med. stalks celery (cut in diagnol pieces)
4 med. carrots (cut in diagonal pieces)
1 c. tomato juice
2 med. onions (cut in 1/8)
1/4 tsp. pepper
2 med. potatoes (quartered)
1/3 c. quick cooking tapioca
1 T. salt
1/2 tsp. basil

Combine beef, onions, celery, carrots, tomato juice, tapioca, salt, pepper and basil in a 2 1/2 quart casserole. Cover and bake in a slow oven (300°) for 2 1/2 hours. Mix potatoes into stew and cook, uncovered, 1 hour. Stir occasionally.

MEXICAN CASSEROLE

Barbara J. Swearingen

2 lb. lean ground beef
1 med. onion (chopped)
1 (1 oz.) can enchilada sauce (I use hot, but mild may be used)
1 (8 oz.) jar mild taco sauce
1/4 tsp. ground cumin seed (opt.)
1 can mushroom soup
1 (4 oz.) can green chilis (chop)
12 tortillas
3/4 lb. Monterrey Jack cheese (grated)
1 c. Parmesan cheese (grated)

In a large skillet, saute' ground beef and chopped onion until beef looses red color and onion is clear. Stir in enchiladas and taco sauces, bring to boil and simmer briefly. Remove from heat.

In saucepan, heat undiluted mushroom soup with green chilies, juice and all. Oil a 9 x 13 inch baking pan and spread 6 tortillas over bottom. Spoon on 1/2 meat sauce, then 1/2 soup sauce. Sprinkle with 1/2 grated Monterrey Jack cheese. Top with other 6 tortillas and make second layer with rest of ingredients. Sprinkle top with grated Parmesan. Cover with foil and bake at 350° for 1 hour. Uncover and bake 15 minutes longer. This will hold nicely on heated tray. Makes good choice for buffet. Can also be frozen before baking. Serves 8.

SHRIMP FRIED RICE

Kathy Lowrey

2 c. cold shrimp (shelled or chunks)
3 c. rice (cooked, cold)
2 T. salad oil
2 T. soy sauce
5 green onions (good size)
1 egg (raw)

Put oil in skillet over medium high heat. Add shrimp, rice, soy sauce and green onions. Brown quickly. Add 1 beaten egg and stir quickly. To serve, fill a coffee cup full pack it like sugar. Serve on plate by lightly tapping cup on the plate. Serves 6 or more cups.

HOT OR COLD CHICKEN CASSEROLE

Frances Gritten

2 c. chicken (cooked, diced)
2 c. celery (diced)
3/4 c. mayonnaise
1 can cream of chicken soup
4 eggs (hard boiled)
1/2 c. nuts (chopped)(water chestnuts or almonds.
1/2 tsp. salt
Dash pepper
2 T. lemon juice
2 c. potato chips (crushed)

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HOT OR COLD CHICKEN CASSEROLE (Continued).

Mix together. Put eggs and chips on top and bake at 350° for 30 minutes. I dice the eggs and mix them with the other ingredients. Can be served hot or cold.

SPAGHETTI DISH — Pat Hobson

1 (7 oz.) pkg. spaghetti (boil)
1 lb. hamburger (or more (brown in skillet)
1 med. onion (chopped)
2 c. tomatoes
1 c. green pepper
1 can Cheddar cheese soup
1 can mushroom soup
Salt (to taste)

Combine all ingredients and put in oven for 30 minutes. Sprinkle with cheese or cracker crumbs. This makes a great 1 dish meal. Serves 12 to 14.

BARBECUED WIENERS — Julie Bland

1/2 c. celery (diced)
1/4 c. onions (chopped)
2 T. fat
2 T. brown sugar
1 c. catsup
1/2 c. water
2 T. vinegar
3 tsp. Worcestershire sauce
1/2 tsp. prepared mustard
12 to 15 wieners

Saute' celery and onion in fat. Add remaining ingredients, except wieners and cook together. Split wieners and put into sauce. Bake at 375° for 40 to 50 minutes.

CHICKEN CASSEROLE DELUXE — Pam Dunn

1 pkg. noodles romanoff (6 oz. size)
1 can condensed cream of mushroom soup
2 c. chicken or turkey (diced)
1 (10 oz.) pkg. frozen chopped broccoli (thawed)
1/2 c. ripe olives (cut up)

Prepare noodles as on package except use 3/4 cup milk. Stir in rest of ingredients. Bake for 30 minutes at 350°.

CHICKEN LOAF

Julie Bland

5 lb. stewing hen
2 qt. bread (diced)
1/2 c. margarine
1 onion (diced)
2 lg. stalks celery
1 tsp. salt
Dash pepper
1 tsp. poultry seasoning
6 T. broth
1 c. chicken fat
1 c. flour
4 c. broth
1 c. milk
2 tsp. salt
4 eggs (beaten)
4 T. butter
1 c. bread crumbs

Cook hen and cool in broth. Skim off fat, save for sauce. Remove from bones, leave in fairly large pieces. Grind skin, mix with chicken, this adds flavor.

For dressing- Saute' chopped celery and onion in margarine, add to diced bread, salt, pepper, seasoning and broth.

For sauce- Mix fat and flour, add 2 teaspoons salt. Bring to boil as for white sauce, add hot milk and 4 cups broth. Remove from heat, add eggs, mix.

Place dressing in large greased 11 x 15 inch pan. Add boned chicken, add sauce. Top with buttered bread crumbs. Bake at 350°. Serves 15. Delicious.

NOODLES

Mrs. Elmer Danielson

1 egg
1/2 shell water
Pinch salt
1/2 tsp. baking powder

Flour enough to make a stiff dough. Roll out on board and let dry for an hour or longer before cutting.

EGG NOODLES

2 eggs
1/2 tsp. baking powder
1 3/4 c. flour
3 T. cream
1/4 tsp. salt

Beat egg thoroughly. Add cream, salt and baking powder with enough flour to make a stiff dough. Roll very thin, let dry and cut into strips.

Compliments are like perfume, to be inhaled, not swallowed.

PAN COATING

1/2 c. Spry or Crisco
1/4 c. flour

Mix thoroughly. Store in small jar or plastic carton. No need to refrigerate. Coat baking pans with this mix for any recipe that calls for greasing pan and sprinkling with flour. Eliminates the mess and saves time.

SEASONED HAMBURGER ROLLS — Mrs. Richard (Louise) Johnson

2 lb. hamburger
2 T. tender quick
1 tsp. onion salt
1 tsp. pepper
1 c. water
1 tsp. garlic salt
1/2 tsp. mustard seed
1 T. liquid smoke

Mix together and shape into 2 rolls in foil with shiny side out. Refrigerate for 24 hours. Punch holes in top of foil. Bake on rack for 1 1/2 hours at 325°.

HOMEMADE PASTA DOUGH (for noodles or ravioli)

Glada Isaacson

2 1/2 c. all-purpose flour (about)
1/3 c. water
2 eggs
1 egg yolk
1 T. olive or salad oil
1 tsp. salt

In large bowl, combine 1 cup flour and remaining ingredients. With mixer at low speed, beat 2 minutes, occasionally scraping bowl. With spoon, stir in enough additional flour to make a soft dough. Turn dough onto lightly floured surface and knead until smooth and not sticky, about 20 times, adding more flour if necessary. Cover dough with towel and let rest 30 minutes.

For noodles- Cut dough in 1/2. Roll 1/2 of dough into a 20 x 14 inch rectangle. Fold dough in 1/2 crosswise, then fold in 1/2 again. With sharp knife, cut dough into 1/2 inch strips. Open strips and place a single layer on clean cloth towels to dry. Repeat with remaining dough. Let egg noodles dry at least 2 hours before cooking. You can cut the dough into 2 inch squares and press edges with fork and make ravioli.

MEAT FILLING FOR RAVIOLI:

In a 10 inch skillet, over medium high heat, in 1 tablespoon oil, cook 1/2 pound ground beef, 1/3 cup minced onion, 1 garlic clove, minced, until meat is browned. Remove from heat, stir in 2 eggs, beaten, 1/4 cup minced parsley, 2 tablespoons grated Parmesan cheese, 1 teaspoon salt. Drain.

MEATBALLS

Carrol Garst

1 1/2 lb. ground beef
1/2 c. Minute Rice
1 sm. onion (chopped fine)
Salt and pepper (to taste)

Combine and form into small balls and place in baking dish. Cover with the following mixture:

1 can tomato soup
1/2 can water
1/4 c. brown sugar
2 T. catsup
1 tsp. prepared mustard
2 T. vinegar
2 T. barbecue sauce

Bake at 350° for 35 to 40 minutes.

SWISS STEAK IN A PACKAGE

Glada Isaacson

Tear off 5 feet of foil and fold double. Combine 1 cup catsup and 1/4 cup flour. Spoon 1/2 of mixture in center of foil. Place 2 pounds of 1 inch steak (any type) atop and season with salt and pepper. Cover meat with 1 large onion, sliced, and remaining catsup mixture. Sprinkle with lemon juice. Fold foil and seal. Place in shallow pan and bake 1 1/2 hours at 425°.

BEEF BRISKET

Marynell Reece

Put brisket in foil. Pour 1 bottle liquid smoke over it and wrap tight. Let stand overnight. Drain, cook in roaster in slow oven (250°) for 5 hours. Cool to room temperature. Slice and serve.

BIEROCKS (cabbage burgers)

YEAST DOUGH:

1/4 c. warm water
1 pkg. dry yeast
3/4 c. scalded milk
1/4 c. soft shortening
1/4 c. sugar
1 tsp. salt
1 egg
3 1/2 to 3 3/4 c. flour

Roll out and cut into 8 squares. Stretch them out and put cheese in middle. Spoon in hamburger mixture:

Brown 1/4 pound hamburger. Add 3 cups chopped cabbage (cut like slaw), 1 cup chopped onion and salt and pepper.

Place 1/4 of a slice of cheese on a square of dough. Then put in cabbage mixture. Pinch corners together, then put pinched side down on greased cookie sheet. Cheese will be at the top of meat and will run down through it. Let rise 10 to 15 minutes. Bake 20 minutes.

TUNA NOODLE CASSEROLE (used for fall luncheon)

4 oz. wide noodles (raw)
1/4 c. Crisco
1/3 c. onion flakes
2 T. pepper (chopped)
1 (10 1/2 oz.) can cheese soup
1/2 c. bread crumbs
1/2 c. milk
1 T. pimiento (chopped)
1 tsp. salt
1/8 tsp. pepper
1 can tuna (6 1/2 to 7 oz.)

Cook noodles and drain. Melt Crisco in large skillet. Add green pepper and onion. Stir in soup, milk, pimiento, salt and pepper. Bring to a boil. Add cooked noodles, and tuna. Place mixture in 1 1/2 to 2 quart casserole. Sprinkle bread crumbs on top. Bake at 350° for 25 to 30 minutes.

CHICKEN SOUP NEW ORLEANS

Deanell Reece Tacha

1 c. cooked ham (diced)
1/2 c. onion (chopped)
1/8 tsp. leaf thyme (crushed)
Dash poultry seasoning
1 T. butter or margarine
2 cans condensed chicken gumbo soup
3 soup cans water
1 c. chicken (cubed)
1 pkg. frozen asparagus cuts (cook and drain)

In large pan, lightly brown ham and cook onion with thyme and poultry seasoning in butter until tender. Add remaining ingredients. Heat, stir now and then.

BAKED GOURMET CHICKEN SALAD (used for fall luncheon)

Marinate in about:
5 T. french dressing
for 1 hour.

3 c. chicken (cut up)
1 1/3 c. celery (cut up)

Blend and combine with chicken. Toss lightly to blend:

1 1/2 c. cheese (shredded)
1 1/2 c. green grapes (1/2)
1 1/2 c. dairy sour cream
1 1/2 tsp. prepared mustard
1 1/2 tsp. salt
Almonds (optional)

Pour into casserole. Combine and top casserole:

1 c. potato chips (crushed)
1 c. Cheddar cheese (shredded)

Bake 30 minutes in 300° oven.

CHICKEN TETRAZINNI (used for fall luncheon)

Mrs. Ernest (Kathryn) Kirk

Cook and cube 1 (4 to 5 pound) chicken in:

1 bay leaf
1 stalk celery
Water (to cover)
Salt and pepper

Cook 1/2 to 1 pound spaghetti in chicken stock. Add water in necessary. Make a white sauce:

1/4 lb. butter or chicken fat
2/3 c. flour
1 qt. milk

Cook until it thickens and add 1 pound cubed sharp Cheddar cheese until it melts. Add noodles to white sauce and 1 small can mushrooms and juice, 1 chopped green pepper and 1 chopped onion.

Put a layer of chicken and then the white sauce mixture alternately in an oiled baking dish. Use buttered crumbs for the top. Bake 30 minutes at 350°. Tuna can be substituted for chicken.

CHICKEN LITTLE TARTS

Saralyn Reece Hardy

3 oz. pkg. cream cheese
1 tsp. chives (chopped)
1/4 c. butter (softened)
1 c. flour
1/4 tsp. salt

FILLING:

4 oz. can mushrooms (stems and pieces)(drained)
1/3 c. onion (chopped)
2 T. butter
2 c. cooked chicken
10 1/2 oz. can cream of chicken soup
1/4 tsp. poultry seasoning
1/8 tsp. pepper

TOPPING:

1 c. toasted bread cubes
1/4 c. slivered almonds
2 T. butter (melted)

Place cream cheese, chives and butter in small mixing bowl. Blend at low speed until creamy. Gradually add flour and salt, blending well. Mixture will be pilly. Form into a ball. Cover and chill while preparing chicken filling. Divide dough into 6 equal portions. Roll out each portion on floured surface to 6 inch circles. Fit loosely into 4 inch tart pans. Trim even with edge. Fill with chicken filling, sprinkle with topping. Place tarts on cookie sheet and bake at 425°- for 25 to 30 minutes.

Filling- Saute' mushrooms and onion in butter in a large skillet. Blend in chicken, soup, poultry season and pepper.

Topping- Toss bread cubes and almonds with melted butter.

* * * * *

LARGE QUANTITY

O Lord, we thank Thee for life and the joy of living, for health and strength, and for these blessings fresh from Thine hand of love. Through Jesus Christ. Amen.

FREE SPIRIT

LARGE QUANTITY

Meat Loaf - 90
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Scalloped Potatoes for 50 - - - - - - - - - - - - - - - - - - - 90
Potato Sausage (Potatis Korv) makes 150 pounds - - - - - - - - 91
Pie dough (8 to 10 crusts) - - - - - - - - - - - - - - - - - - 91
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Perfection Salad (serves 50) - - - - - - - - - - - - - - - - - 92
Hamburger Hot Dish - 93
Frozen Fruit Salad - 93

MEAT LOAF (2 pounds for each 10 servings)

Serves	100	75	45-50	35
Hamburger	20 lbs.	14 lbs.	9 lbs.	8 lbs.
Crackers	2 lbs.	1 lb.	3/4 lb.	3/4 lb.
Eggs	2 doz.	10	8	6
Milk	5 c.	1 qt.		1 pt.
Catsup	2 bottles		1 lg. bottle	
Onions	1-2 or use onion flakes			
Salt and pepper				

CHILI SOUP FOR 50

8 lb. lean ground beef
2 (No. 10) cans red beans
5 (No. 5) cans tomato juice
1 qt. water
4 to 6 onions (chopped)
1 bunch celery (chopped)
1/2 c. sugar
1 T. salt
Chili powder (to taste, 1/4 c.)

Brown beef with onions and celery added during later part of browning. All ingredients combined and simmered together for at least 1 1/2 hours.

SCALLOPED POTATOES (serves 50)

14 lb. potatoes (may be cooked without peeling)

WHITE SAUCE: (3 quarts)

1 qt. milk
1/2 c. butter
1/2 c. flour
1 T. salt
1/3 c. prepared mustard
2 T. onion flakes
1 lb. processed cheese

Put potatoes in layers in pans. Add the cheese to the hot sauce till melted. Add the prepared mustard and onion flakes to the sauce for the secret ingredient. Pour over potatoes, divide into 4 large pans. Sprinkle tops with buttered crumbs. Bake 30 minutes at 325°.

Be sure to use your brain - It's the little things that count.

POTATO SAUSAGE (Potatis Korv) (Swedish supper recipe)

36 lb. unseasoned sausage
30 lb. hamburger
6 or more lb. onion
85 lb. unpeeled potatoes (ground)(100 lbs. if peeled)
1 carton salt
2 oz. can pepper
6 or 7 lb. casings

Mix and stuff into casings. Links should be stored overnight in a brine made of salt water.

SMALL FAMILY SIZE RECIPE OF POTATO SAUSAGE:

3 lb. sausage
2 1/2 lb. hamburger
3/4 to 1 lb. onion
7 to 8 lbs. potatoes

PIE DOUGH (8 to 10 pie crusts)

1 lb. lard
5 c. flour
1 tsp. salt
1 egg (beaten) plus water (to equal 1 cup liquid)

In a large bowl, cut lard into smaller pieces by slicing with 2 knives. Add flour and salt slowly, still working with knives. Break egg into measuring cup. Beat well. Add water till there is 1 cup of liquid. Add liquid to flour mixture. Mix well. Yields 8 to 10 pie crusts. Roll out on floured board. Leftover dough may be stored in covered dish in the refrigerator for 2 to 3 weeks.

BAKING POWDER BISCUITS Mrs. Roy (Ethel) Thomas*

TO SERVE 50 PEOPLE:

4 lb. flour (or 16 c.)
2/3 c. double acting baking powder
2 T. salt
2 1/2 c. shortening
5 c. milk or enough for a soft dough

TO MAKE 5 BATCHES:

30 lbs. flour
1 lg. can Clabber Girl baking powder
2 cans Crisco
1 lb. oleo (to grease biscuits)
3 gallons milk
Salt

FAMILY SIZE COLE SLAW (1/2 gallon)

2 1/2 to 3 lb. head cabbage
1 carrot
1/4 onion
1/4 red pepper
1/4 green pepper

Shred above ingredients. Cover with dressing of Heinz white vinegar with 1/4 cup sugar and pinch of salt. Let set overnight.

COLE SLAW (5 gallon, serves 200 people) Lula Waite

12 heads cabbage (do not grind)
5 lg. white onions (grind fine, save juice, use food chopper)
7 green peppers (cut in strips, then cubes, keep each color separate as 1 color bleeds)
4 red peppers
Cover with vinegar while fixing
20 lg. carrots (shred, fix last as they darken)

Mix and pour over slaw:

5 lb. sugar
Salt
3 qt. Heinz White vinegar

Always use an old fashioned kraut cutter, then chop cabbage, toss on salt, other vegetables, then mix loosely in stone jar or enamel canner. Do not use metal. Cover generously with vinegar and sugar. Cover with Saran Wrap. Keep in refrigerator overnight. Will keep indefinitely as long as refrigerated. Keep cold at all times. Use Heinz white vinegar as others will get bitter in a few days. May need more vinegar and salad dressing.

PERFECTION SALAD (serves 50)

9 box lemon Jello
15 c. water (boiling)
6 T. white vinegar
3 c. crushed pineapple
1 T. salt
1/2 c. sugar
5 c. cabbage (finely shredded)
2 c. celery (diced)
1/2 c. pimientos (chopped)
1 c. green pepper (finely cut)
1 c. pecans or almonds (opt.)

Add boiling water to Jello, stir till dissolved, add vinegar, sugar and salt. Chill till syrupy. Then add the vegetables and pineapple. Pour in 4 (9 x 13 inch) pans. Let set overnight. Cut in squares and serve.

HAMBURGER HOT DISH (large amount) Mrs. Floyd Johnson

10 lb. potatoes (sliced or diced)
4 lb. hamburger (browned)
2 cans carrots
5 cans soup (with 1/2 can milk added to each can soup)
3 or 4 onions
Salt and pepper (to taste)

Cream of chicken, cream of celery or cream of mushroom soup may be used. You may cook the potatoes partly before adding the rest if you are in a hurry. Bake at 350° until potatoes are done.

FROZEN FRUIT SALAD Eleanor Thompson

4 (1 lb. 4 oz.) cans crushed pineapple
2 (1 lb.) cans sliced peaches
2 c. white seedless grapes (halved) or 2 (1 lb. 4 oz.) cans
1 1/2 c. maraschino cherries (cut into eights)(strawberries may be substituted)
1/2 lb. marshmallows (30) (quartered) or 300 sm. ones
2 tsp. crystallized ginger (finely chopped)(optional)
1 env. unflavored gelatin (1 T.)
1/4 c. cold water
1 c. orange juice
2 1/2 c. sugar
1/2 tsp. salt
2 c. pecans (coarsely chopped)
2 qt. heavy cream (whipped) or 10 pkg. dessert topping mix
3 c. mayonnaise (for salad) (can omit this)

Drain fruit, save 1 1/2 cups pineapple juice. Cut peaches in 1/2 inch cubes. Combine fruit, marshmallows and ginger. Soften gelatin in cold water. Heat pineapple juice to boiling, add gelatin, stir to dissolve. Add orange and lemon juice, sugar and salt, stir to dissolve. Chill. When mixture starts to thicken, add fruit mixture and nuts. Fold in whipped cream and mayonnaise.

Spoon into quart cylinder cartons. Cover and freeze. Makes 9 quarts. Can use flat pans and serve in squares. To serve, remove from freezer and thaw enough to slip out of carton. Cut in 1 inch slices. Serve salad on lettuce, garnish with cherries. For dessert, top with whipped cream.

VARIATIONS:

Substitute 1 1/2 cup ground raw cranberries or 3 (1 pound)

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FROZEN FRUIT SALAD (Continued).

packages frozen whole strawberries for cherries. Thaw, drain strawberries for substitute juice for some of orange and pineapple juices. Makes 65 servings.

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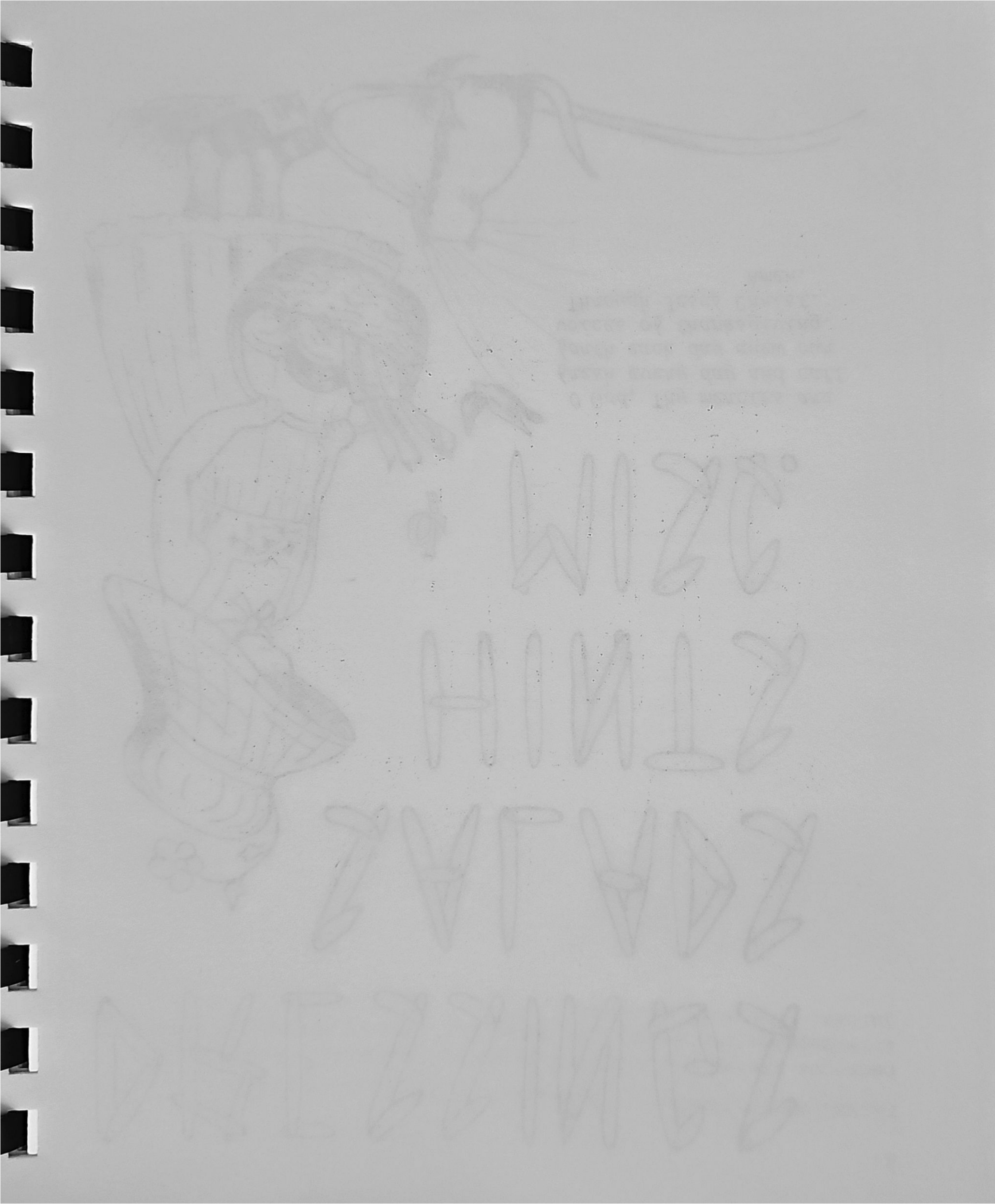
DRESSINGS
SALADS
HINTS
& MISC.

O God, Thy mercies are fresh every day and call forth each day anew our voices of thanksgiving. Through Jesus Christ. Amen.



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INSTANT SALAD

June White

1 (3 oz.) pkg. strawberry gelatin
11 oz. container cottage cheese
4 1/2 oz. container whipped topping
1 (No. 303) can fruit cocktail
8 1/2 oz. can pineapple (drained)
1/2 c. flaked coconut

The flavor of gelatin and fruits may be changed to suit taste. (Orange gelatin and mandarin oranges or strawberry gelatin and frozen strawberries.) Mix dry gelatin with cottage cheese. Add fruit cocktail and pineapple to this mixture. Fold in the whipped topping and flaked coconut. Should be served within an hour of making.

REFRIGERATOR CROCK SALAD

Shirley Johnson

1 med. head cabbage
4 carrots
2 red peppers
2 green peppers
2 lg. onions
2 tsp. celery seed
2 c. white vinegar
2 1/2 c. sugar

Grind or chop vegetables. Add celery seed. Soak in cold water 2 hours. Drain well. Mix vinegar and sugar and pour over all. Put in crock or covered container in refrigerator. This recipe is about 50 years old. The longer it sets, the better it gets.

CAULIFLOWER BROCCOLI SALAD

Barbara Cooper Anderson

1 sm. head cauliflower (raw)
1 sm. bunch broccoli (raw)
Fresh onion (chopped)
1/2 c. Miracle Whip salad dressing
1/2 c. sour cream
Salt and pepper
Celery salt (optional)

Wash, clean and cut into bite size pieces, the cauliflower and broccoli. Chop onion. Place in salad bowl. Mix Miracle Whip and sour cream. Pour over salad, toss. Salt and pepper to taste. Sprinkle with chopped onion. Serves 8.

MRS. BENNETT'S 24 HOUR LAYER SALAD

This salad was served by Mrs. Robert Bennett, first lady of Kansas to President Gerald Ford and midwestern governors at Cedar Crest in Topeka in 1976.

Iceberg lettuce (torn in bite size pieces)
1/2 green pepper (chopped)
1/2 c. celery (chopped)
1 pkg. frozen peas
2 T. sugar
1/2 red pepper (chopped)
1/2 sweet red Spanish onion (others are too strong)
1 1/2 c. mayonnaise
4 oz. Cheddar cheese (grated)
8 slices bacon (crisp fried, crumbled)

Line a 13 x 9 x 2 inch Pyrex dish with bite size pieces of crisp Iceberg lettuce. Sprinkle with chopped green pepper and chopped red pepper. Add a layer of chopped celery, then a layer of chopped sweet red Spanish onion and a layer of uncooked frozen peas. Combine the sugar and mayonnaise. Spread over these ingredients. Sprinkle top with grated Cheddar cheese. Top the salad with crumbled bacon. Refrigerate overnight. Serves 10 to 12.

WATERGATE SALAD

Frances Gritten

1 (9 oz.) carton whipped topping
1 box instant pistachio pudding mix
1 (1 lb.) can crushed pineapple and juice
2 c. miniature marshmallows
1/2 c. nuts

Fold mix into topping. Add rest of ingredients and refrigerate. Colored marshmallows adds color.

DIETER'S BEAN SALAD

Nina Berggren McIntyre

1/4 c. oil
6 oz. vinegar
1 oz. water or bean juice
1 oz. sweetener
1 can wax beans
1 can green beans
1 can butter beans
Onion
Celery
Cucumber
Green pepper

Mix all ingredients together and let set at least 2 to 3 hours before serving.

MACARONI AND CHEESE SALAD

Kathy Gile Marozas

6 oz. shell macaroni
1 c. celery (sliced)
1 c. carrot (shredded)
1/4 c. onion (chopped)
1 tsp. Worcestershire sauce
1/2 tsp. salt
1 can condensed Cheddar cheese soup
1/4 c. cooking oil
2 T. vinegar
1 tsp. sugar
1 tsp. prepared mustard
Dash pepper

Cook macaroni, drain and cool. Combine macaroni, celery, carrots and onion. In small bowl, combine cheese, soup, oil and vinegar, sugar, mustard, Worcestershire sauce, salt and pepper. Beat until well blended. Spoon on top of macaroni mixture. Mix well. Chill several hours.

ONE CUP SALAD

Mrs. Don Thomas

1 c. chunk pineapple
1 c. coconut
1 c. marshmallows
1 c. mandarin oranges
1 c. sour cream

Mix well. Serves 8.

LIME CHIFFON SALAD

Katherine Fike

1 box lime gelatin
1 1/2 c. hot water
8 marshmallows
1/2 pt. whipped cream
1 sm. can crushed pineapple

Dissolve lime gelatin and marshmallows in hot water. Stir until completely dissolved. Cool until almost set. Combine pineapple and whipped cream. Fold into gelatin mixture. Congeal until firm. Serves 6 to 8.

BLUEBERRY SALAD

Maxine Muth

2 pkg. raspberry Jello
1 (8 oz.) pkg. Philadelphia cream cheese
1 pkg. Dream Whip
1 c. powdered sugar
1/2 c. nuts
1 can blueberry pie mix

Prepare 1 package Jello according to directions, pour into a 10 x 13 inch baking dish and let stand until firm. Keep cream cheese at room temperature, then mix with Dream Whip (mixed according to directions), add powdered sugar and nuts. Pour over Jello and let stand. Prepare other package of Jello using 1 cup hot water. Let cool, add can of blueberries and spread over the other layer. Let stand overnight.

TACO SALAD

Kathy Gile Marozas

1 head lettuce
1 onion
2 tomatoes

Toss together with 1 jar taco sauce.

1 lb. hamburger
1 can chili beans

Brown together. Grate 1/2 cup Cheddar cheese, 1 package Dorito chips. Toss with first 3 ingredients. Crush Dorito chips and add with Cheddar cheese to first mixture. Dig well in center and pour in meat mixture. Arrange rest of Doritos chips around edge of salad.

SHELL MACARONI SALAD

Norma Scrivner

2 c. shell macaroni (cook and drain)

Add:

1 onion (diced)
1 tomato (chopped)
1/2 c. salad dressing
Salt and pepper (to taste)

Combine all ingredients and let set at least 1 hour before serving.

SAUERKRAUT SALAD

Mrs. Malker Lindecrantz

2 c. sauerkraut (1 lb.)
1/2 c. sugar
1/2 c. celery (thin sliced)
1/3 c. green pepper (thin strips)
1/2 c. carrot (shredded)
1/4 c. onion (chopped)

Cut sauerkraut strands in short pieces with scissors. Stir in the sugar and let stand 1/2 hour. Add remaining ingredients. Cover bowl tightly and chill in refrigerator at least 12 hours before serving. Makes 8 servings. Will keep a week in the refrigerator. Good with pork or poultry.

MEXICAN SALAD

Barbara Cooper Anderson

1 lg. head lettuce
1 (15 oz.) can chili beans (drained and chilled)
3/4 lb. Cheddar or longhorn cheese (shredded)
2 tomatoes (diced)
1/2 onion (diced)
8 to 10 oz. Catalina dressing
1 med. pkg. Fritos

Break up lettuce, add chilled, washed and drained beans, tomatoes, cheese and onion. Toss and chill. Crush Fritos and toss into salad with dressing before serving. Serves 10 to 12.

TACO SALAD

Beverly Estes

Brown:
1 lb. hamburger (drain)
Add:
1 dry onion (chopped)
1 (No. 303) can kidney beans (rinse and drain)
1 head lettuce (chopped)
1 c. Cheddar cheese (grated)
1 bag cheese Doritos
1 green pepper (chopped)

Serve with any kind of dressing.

GRAPE JELLO SALAD

Emma Berggren

Dissolve 1 package grape gelatin in 1 cup hot water, add 1 can frozen grape juice concentrate and stir until melted. Add 1 small can crushed pineapple (drained), 1/2 cup chopped celery and 1/4 cup chopped nuts. Pour into pan or mold and let set until thick. Top with the following: 1 (3 ounce) package cream cheese, 1/2 cup salad dressing, 1 cup marshmallows and 1 package dessert topping, whipped. Mix all together and spread on top of salad.

TACO SALAD

Frances Thomas

1 head lettuce
3 tomatoes (chopped)
1 c. Cheddar cheese (shredded)
Doritos (crushed)(amount wanted)

Brown 1 pound hamburger with 1 medium onion and taco seasoning. Toss all with 1 bottle French Dressing.

SPINACH SALAD

Mrs. Leonard Freed

2 pkg. lemon Jello
2 c. hot water
3/4 c. cold water
1 T. vinegar
1 c. mayonnaise
1 tsp. salt
1/3 tsp. pepper
2 T. onion (chopped)
2/3 c. celery (chopped)
1 1/2 c. cottage cheese (sm. curd)
2 c. frozen spinach (thawed)

Dissolve Jello in hot water. Add cold water, vinegar, mayonnaise, salt and pepper. Beat well until blended. Place in refrigerator until syrupy. Beat until fluffy. Add remaining ingredients and mix well. Serves 16 to 20.

SWEET SOUR COLE SLAW

Alice Fredrickson Sankey

1 1/2 lb. green cabbage (shredded)
1 tsp. salt
2/3 c. sugar
1/3 c. vinegar
1 c. cream (whipped)

Place shredded cabbage in covered dish in refrigerator for several hours. Mix ingredients in order given 30 minutes before serving. Chill and serve.

APPLE RASPBERRY JELLO SALAD

Sadie Robison*

Heat 2 cups strained applesauce. Melt 1 package raspberry Jello in applesauce. Add 1 cup crushed pineapple. Allow to congeal. Store in refrigerator until ready to serve.

VELVET SALAD

Katherine Fike

1 pkg. lemon Jello
2 c. hot water
1 lb. marshmallows
1 sm. can crushed pineapple
1 pkg. Philadelphia cream cheese
1 c. salad dressing
1 c. whipped cream
1 pkg. raspberry Jello
2 c. hot water

Dissolve package of lemon Jello in 1 cup hot water. Melt 1 pound marshmallows in 1 cup hot water. Mix together and let cool. Mix crushed pineapple, cream cheese, salad dressing and whipped cream. Add to first mixture and let set. Then mix 1 package raspberry Jello with 2 cups hot water. Chill until syrupy. May be whipped if desired. Then pour over first mixture. When set, cut in squares. Serve on lettuce leaf, topped with salad dressing.

APRICOT SALAD

Marynell Reece

2 pkg. orange Jello
3 c. hot apricot juice
1 c. orange juice

Dissolve Jello in hot juice and add orange juice. Cool and add cottage cheese. May also add pineapple and nuts. Congeal.

BLUEBERRY SALAD

Pat Hobson

2 pkg. black cherry Jello
2 c. boiling water
1 (No. 303) can blueberries with juice
1 pkg. Dream Whip
1/2 c. nuts (chopped)
1 sm. can crushed pineapple

Mix Jello, water and blueberries with juice. Set aside 3/4 cup of mixture. Add pineapple and juice with nuts and put in refrigerator until firm. Whip Dream Whip, add 3/4 cup of saved mixture and pour on top.

PINK RICE

Shirley Johnson

1 package raspberry gelatin, dissolved in 1 1/2 cups boiling water. Cool until it begins to congeal. Whip, then fold in other ingredients and chill.

1 c. rice (cooked)
1 c. whipped cream
1/2 c. sugar
1 c. mini marshmallows
1/2 c. pecans (chopped)
1 sm. can crushed pineapple

COCA COLA JELLO SALAD

Arlene Bray

Mix 2 boxes of black cherry Jello, dissolving in hot water as usual. Instead of adding the cold water, use Coke. Add a can of dark sweet cherries and chopped pecans. Allow to stand overnight so that the cherries absorb the Coke flavor.

CHERRY WALDORF SALAD

Sheri Lewellyn

1 (3 oz.) pkg. black cherry or cherry Jello
1 c. boiling water
3/4 c. cold water
Dash salt
1/2 c. apples (diced)
1/2 c. bananas (diced)
1/4 c. celery (chopped)

Dissolve Jello gelatin and salt in boiling water. Add cold water. Chill until very thick. Fold in remaining ingredients. Spoon into a 1 quart mold, 8 inch square pan or dessert dishes. Chill until firm. Unmold. Makes about 3 cups or 6 servings.

JELLO SALAD

Sharon Freed Kirk

1 family size raspberry jello
2 c. boiling water

Cool. Beat together:

1 carton sour cream
1 sm. can pie filling (blueberry)(use cherry pie filling with cherry Jello)
20 oz. can crushed pineapple with juice

BEET SALAD

Esther Johnson

Beat to a boil, remove:

1/2 c. sugar
1 1/2 tsp. salt
1 3/4 c. beet juice
1/2 c. vinegar
1/4 tsp. dry mustard

Add:

1 box lemon Jello

Cool until thick. Add:

1 1/2 c. beets (diced)
2 tsp. horseradish (scant)

FROSTED 7-UP FRUIT SALAD

(12 to 15 servings) Esther Johnson

Dissolve:

3 pkg. lemon gelatin
2 1/2 c. boiling water

Cool and add 3 cups 7-Up and chill until partially set. Fold in:

1 can pineapple tidbits (drained)
2 lb. bananas
1 c. miniature marshmallows

Chill until firm in 9 x 13 inch pan. Combine in saucepan:

1/2 c. sugar
2 T. flour

Stir in and cook, stirring constantly until thickened:

1 c. pineapple juice
1 egg (beaten)

Add 2 tablespoons butter. Cool. Fold in 1 cup whipped cream. Spread this over the set gelatin and sprinkle with 1/4 cup shredded American cheese. This salad keeps several days.

If you want to get even with someone, how about starting with someone who did you a favor.

STRAWBERRY JELLO SALAD

Mrs. Dean (Rose) Hall

Mix small box red Jello with 1 cup boiling water. 1 small package frozen strawberries, 1 small can crushed pineapple (juice in both) and 1 medium mashed banana. Pour 1/2 in 8 inch square dish. Let set until firm. Spread small carton of sour cream on top and pour remaining Jello over. Let set until firm.

EUGENIE'S FAVORITE SALAD

June White

1 (No. 2) can applesauce
1 (3 oz.) pkg. lime gelatin
1 (7 oz.) bottle 7-Up
1/4 lb. marshmallows
1 (3 oz.) pkg. cream cheese
1/2 pt. whipping cream

Heat applesauce. Dissolve gelatin in sauce and cool. Add the 7-Up. Stir well. Put into mold and chill until set. Break cream cheese into tiny bits. Put marshmallows and cheese into bowl. Pour cream over marshmallows and cream cheese. Let stand in refrigerator overnight. In morning, beat cream mixture until light and creamy. Spread over first layer. Refrigerate.

FLUFFY ORANGE SALAD

Marilyn Bookless Gantz

1 (3 oz.) pkg. cream cheese (softened)
1 (5 oz.) jar Neufchatel cheese spread with pimiento
1 (16 oz.) can sliced peaches
1 (11 oz.) can mandarin orange sections (drained)
1 (13 1/2 oz.) can pineapple tidbits (drained)(1 cup)
1 c. tiny marshmallows
1 c. whipping cream

Beat together cream cheese and cheese spread. Drain and cut up peaches, reserving 1/4 cup syrup. Beat reserved syrup into cheese. Fold in fruits and marshmallows. Whip cream, fold into fruit mixture. Chill 5 to 6 hours or overnight. Serves 8.

AUNT BLANCHE'S SALAD

Emma Berggren

1 can cherry pie filling
1 lg. can crushed pineapple with juice
1 can Eagle Brand sweetened condensed milk
1 qt. size Cool Whip

Combine all ingredients together, may add a few chopped nuts, small marshmallows or coconut. Makes a large salad. Freezes well.

RED HOLIDAY SALAD

Miss Ethel Nelson

Dissolve 1 box lemon Jello in 2 cups heated tomato juice. Salt, pepper, celery salt, cayenne pepper, dash paprika. When partially cool, add 1 can asparagus tips, drained. Serve with French dressing. Garnish with watercress or serve on lettuce leaf. Use square 9 x 9 inch pan and cut in squares for serving. Serves 9.

HAPPY HOLIDAY CRANBERRY SALAD

Mattie Cline

1 lb. raw cranberries
1 c. seeded Tokay grapes
1 c. walnut meats
1/2 lb. marshmallows
1 can crushed pineapple
1 c. whipping cream
2 c. sugar

Grind the first 3 ingredients together. Drain pineapple and add it and sugar to the first mixture. Stir thoroughly. Let stand in refrigerator for at least 3 hours or overnight, if possible. 1/2 hour before serving, add the quartered marshmallows and fold in the whipped cream.

CRANBERRY SALAD

Pauline Anderson

1 pkg. fresh cranberries
2 c. sugar
1 c. crushed pineapple
1 pkg. miniature marshmallows
2 c. Cool Whip

Grind cranberries. Add sugar and let stand overnight in refrigerator. Add drained pineapple and marshmallows. Fold in Cool Whip. Let stand in refrigerator overnight.

CABBAGE SALAD

Vergie Peterson

1 1/2 lb. head cabbage (coarse ground)
1 green pepper (shredded)
2 carrots (shredded)

DRESSING:

Boil 5 minutes:

1 c. sugar
1/2 c. vinegar
1/2 c. water
1 tsp. celery seed

Pour over first mixture while hot. Store in container, keep in refrigerator. Use as needed.

SWEET SOUR COLE SLAW (Brookville Hotel) Shirley Johnson

Shred and refrigeratoe 1 1/2 pounds cabbage. Mix following in order as listed 30 minutes before serving:

1 tsp. salt
2/3 c. sugar
1 c. whipping cream
1/3 c. vinegar

CRANBERRY SALAD Barbara J. Searingen

1 lb. cranberries
2 c. sugar
1/2 c. walnuts (chopped)
2 c. grapes (halved, seeded)
1/4 tsp. salt
1 c. whipped cream

Grind cranberries and mix with sugar. Let drain overnight. Whip cream and add cranberries, nuts, grapes, salt and mix together. Keep cool until served. Serve on lettuce leaf. Serves 8.

I always double the recipe and then make jelly from the sweetened cranberry juice.

CRANBERRY SALAD Mrs. Bill (Donna) Farrell

For people that do not like cranberries.

1 lb. cranberries
1 1/2 c. water
2 pkg. cherry Jello
1 c. sugar
2 c. cold water
1 c. celery (chopped)
2 c. crushed pineapple

Wash cranberries. Add 1 1/2 cup water, boil 5 minutes. After they start to pop, beat till broken up. Add Jello and sugar, stir. Add water and chill till slightly thick. Fold in celery and pineapple. Put in pan size 13 x 9 x 2 inch. Cool.

TOPPING:

1/4 c. milk
20 marshmallows

Combine and melt in top of double boiler. Cool slightly, then add 1 cup cottage cheese. Fold in 2 cups whipped cream or Cool Whip. Put on top of cooled Jello. Serves 15.

CRANBERRY SALAD Judy Hobson

1 pkg. cranberries
3 c. water
2 c. sugar

Cook till berries pop.

2 pkg. red Jello
1 med. can pineapple (drained)

Put in hot berries.

CRANBERRY SALAD

Pat McDonald

Cook 1 package cranberries with 1 cup water and 2 cups sugar. Take cranberry juice and put into small box strawberry Jello. Add 1 cup shredded pineapple. Set overnight. Add 1 cup tiny marshmallows, 1/2 pint whipped cream or small container of Cool Whip. Add walnuts. Is a soft, pretty pink salad.

SALAD DRESSING

Carrie Johnson

4 1/2 T. sugar
1 1/2 T. flour
1/3 t. dry mustard
1 1/2 T. salt
Little pepper
1 1/2 c. vinegar (diluted, 3/4 water and 3/4 vinegar)
3 eggs
2 T. butter

Mix dry ingredients. Add eggs and stir. Heat vinegar and pour over mixture. Cook until it thickens. When you are going to use the salad dressing, add cream as needed.

MAYONNAISE DRESSING

Pearl Strom*

1 1/2 cups vinegar, 1 1/2 cups water, 1 tablespoon butter. Bring to a boil. 10 egg yolks, 5 tablespoons sugar, 2 tablespoons flour (level), 1 teaspoon curry powder, pinch of salt. Beat eggs until creamy, add sugar, flour, salt and curry powder and beat until light and pour over this the boiling vinegar and return to stove and beat until it has cooked a few minutes. This makes a quart and will keep a long time if kept in a cool place. Add any amount to whipped cream for any salad dressing. Good way to use yolks when making an angel food.

CRANBERRY ORANGE RING

Mrs. Floyd (Edna) Johnson

1 (6 oz.) pkg. strawberry Jello
1 1/2 c. boiling water
1 (16 oz.) can cranberry sauce
1 T. orange rind (grated)
3/4 c. orange sections (drained) (finely diced)
2/3 c. walnuts (chopped)

Dissolve gelatin in boiling water. Stir cranberry sauce with fork until smooth. Add to gelatin with orange rind. Blend well, chill until slightly thickened. Add orange sections and nuts and pour into 5 cup mold. Chill until firm. Serves 8.

KIDNEY BEAN SALAD

Ida Danielson

1 c. red kidney beans (cooked and drained, 4 hard boiled eggs (chopped), 6 small sweet pickles (chopped). Season and mix with mayonnaise.

CORN RELISH

Mrs. Emil Aspegren*

2 crocks very tender corn, 1 crock cabbage, 8 large onions, 10 green peppers, 2 red peppers, 4 tablespoons celery seed, 6 cups sugar, 6 cups vinegar, scant 1/2 cup salt, 1/2 cup flour. Boil 1 hour after it starts to boil. Stir very often. Seal in 1 pint sterilized jars.

INDIAN HILLS FRENCH DRESSING

Maxine Erickson

1 c. salad oil
1 sm. can tomato soup
2/3 c. vinegar
1/3 c. water
1/2 tsp. mustard
Dash paprika
1 tsp. salt
1 T. onion (grated)
1 c. sugar
1/2 tsp. Worcestershire sauce
1 T. catsup

Put all ingredients into a bottle and shake well.

FRENCH DRESSING

Miss Ethel Nelson

1/4 c. sugar
1 tsp. paprika
1 tsp. salt

Mix together:

1/4 c. vinegar
1/4 c. catsup
1 c. cooking oil
1 tsp. onion juice (grated)
Juice of 1 lemon

Beat with rotary beater until slightly thickened. Chill and shake well before serving. Keeps well in refrigerator.

SALAD DRESSING (will keep for months)

Lottie Berggren

To the beaten yolks of 6 eggs, add 1 teaspoon each of pepper, salt and dry mustard. Add 1 cup sugar, beat until very light and add 1/2 cup butter. Pour gradually to the above mixture, 1 pint of boiling vinegar. Add the juice of 1 lemon, if desired. Let cool before using.

DIET SALAD DRESSING

Cathy Farrell

1 T. mayonnaise
1 tsp. vinegar

Pepper, garlic powder, onion salt to taste. Chives, if you like. Mix well. Makes 1 serving.

SALAD DRESSING

Cathy Farrell

1 c. vinegar
1 c. sugar
1 1/2 c. catsup or 1 sm. bottle
1 c. oil
1 tsp. onion salt
1 tsp. garlic salt
2 tsp. paprika

Mix well in blender. Makes 1 quart.

SOUR CREAM SAUCE FOR CUCUMBERS

Edie Hansen

2 T. sour cream (heaping)
2 T. Miracle Whip (heaping)
1 1/2 tsp. vinegar
1/3 c. sugar

FRENCH DRESSING (1 quart)

1 c. salad oil
1 c. sugar
1/2 c. vinegar
1 can tomato soup
1 tsp. paprika
1 tsp. dry mustard
1 tsp. onion salt
1 tsp. garlic salt

Use blender and mix well.

THOUSAND ISLAND DRESSING

Zella Hall

1 can tomato soup
2/3 c. brown sugar
1/2 c. vinegar
1 tsp. dry mustard
2/3 c. salad oil
1/2 c. catsup
1 tsp. paprika

Mix together good with electric mixer. Add 1 green pepper and 1 onion (ground) and 1 quart salad dressing. Mix well. Yields 2 quarts.

THIS AND THAT

SWEET PICKLES

Carrie Johnson

7 lb. cucumbers (sliced or chunked)
2 gal. water
1 2/3 c. lime
1/2 gal. white vinegar
4 1/2 lb. sugar
1 T. salt
1 tsp. celery seed
1 T. whole cloves
2 T. mixed pickling spices

Let the sliced cucumbers stand in lime water 24 hours. Wash in clear water 3 times. Soak in clear water 3 hours, pour off water. Add sugar, salt and spices to vinegar, pour over cucumbers

Continued Next Page.

SWEET PICKLES (Continued).

and let stand 12 hours or overnight. Boil 40 minutes and pour in sterilized jars while hot. Seal. Do not make more than 1 batch in the same lime water, at 1 time.

HINES SWEET PICKLES — Lottie Berggren

Pick cucumbers, wash well, split each cucumber, put in earthen jar. Take 1 cup salt to 1 gallon of boiling water, pour over cucumbers. Put a plate and weight on top. Let them stand 1 week, then drain water off. Take 1 tablespoon of powdered alum, add to 1 gallon of boiling water. Pour over pickles. Next morning, put on fresh alum water again. Next morning, take each pickle and wipe with Turkish towel and pack in glass jars. Take equal amount cups of sugar and vinegar, a few whole cloves and have boiling hot. Add 1 stick cinnamon in each jar, fill to top. Pour off vinegar and reheat 4 mornings. Add 1/2 cup sugar each morning. This makes pickles more crisp. Seal.

LYE HOMINY — Beverly Estes

For each quart shelled white or yellow field corn: dissolve 2 tablespoons lye in 1 gallon boiling water. Use iron kettle or enameled ware. Do not use aluminum, copper, tin or zinc. Add corn. Boil about 30 minutes or until hulls loosen. Rinse corn through several changes of hot water to remove lye, then cover with cold water.

Rub to remove hulls and black tips. I find they kind of melt off. Let stand in fresh water 2 or 3 hours. Change water 3 or 4 times. Drain. Cover with boiling salted water (1 teaspoon salt to each quart of water). Boil until almost tender. Poir hot into hot ball jars, leaving 1 1/2 inch head space as they will swell yet. Adjust caps. Process pints 1 hour, quarts 1 hour and 10 minutes at 10 pounds pressure.

SODA MADE HOMINY

The following quantity makes enough for several meals, but if kept in a cool place, you need not worry about it spoiling. Add 1 tablespoon of soda to 1 quart of clean white corn. More than cover with cold water and boil until the hulls are easily removed. Wash in several waters. Boil and drain several times. Then add a few spareribs and seasoning to taste and boil until tender.

HOT DOG RELISH

Olive Richards* - Anna McBride

10 green tomatoes (ground) (4 cups)
4 c. onion (ground)
6 green peppers (ground)
1 med. head cabbage (ground) (4 cups)
4 c. vinegar
6 red peppers (sweet)
1/2 c. salt
6 c. sugar
1 T. celery seed
2 T. mustard seed
1 tsp. turmeric

Grind vegetables, using coarse blade. Sprinkle with 1/2 cup salt. Add 2 cups water. Let stand overnight. In morning rinse and drain this twice. Combine all vegetables and remaining ingredients. Heat to a boiling point and simmer 3 minutes. Seal in sterilized jars. Makes 8 to 12 pint jars. Very good.

TOMATO PRESERVES

Lottie Berggren

Peel and quarter 5 pounds firm ripe tomatoes. Cover with 8 cups sugar and let stand overnight. Drain off syrup and bring to boiling until syrup spins a thread. Add tomatoes with 1 orange sliced thin and 1 lemon, sliced thin. Cover over a low heat until tomatoes are transparent. Seal in jars. Can put paraffin on top.

GOOSEBERRY FOOL

4 box gooseberries
2 box raisins
1 1/2 pt. sugar
4 oranges

Put oranges and raisins through food chopper. Cook to consistency of jam.

DILL SLICES

Mrs. Gary (Linda) Hammer

Boil:
3 qt. water
1 c. vinegar
3/4 c. salt

Slice cucumber 1/4 inch thick and pack in jars, add dill, and boiling liquid. Seal while hot.

You can always find happiness wherever you go, if you take it with you.

SHAKE AND BAKE

Glada Isaacson

4 c. flour
4 c. cracker meal (1 lb. box)
4 T. salt
2 T. sugar
2 tsp. garlic
2 tsp. onion powder
3 T. paprika
1/4 c. oil

Mix well and store in refrigerator. Use about 1 cup or less and shake with cut up chicken in a bag.

BARBECUE SAUCE

Mrs. Lloyd Brown

1 bottle catsup
3 T. sorghum
1 box brown sugar
3 1/2 T. vinegar
1 tsp. onion salt or 1 med. onion
1 tsp. Worcestershire sauce
1 tsp. prepared mustard
1 tsp. garlic salt

Mix all together good and pour over meat and cook in oven until done. Good to use on chicken, ribs, hamburger balls, etc.

STEAK MARINADE

1 1/2 c. oil
3/4 c. soy sauce
1/4 c. Worcestershire sauce
1 tsp. pepper
2 1/4 tsp. salt
1/2 c. vinegar
1 1/2 tsp. parsley flakes
2 cloves garlic
1/3 c. lemon juice
1 tsp. dry mustard

Mix all together. Marinate steaks in sauce 3 hours or more. Will keep indefinitely in refrigerator.

MUSTARD SAUCE

Maxine Muth

Mix and let set overnight.

1/2 c. vinegar
1/2 c. dry mustard

Beat 1 egg. Add mustard mix, 1/4 cup sugar and a dash of salt and pepper. Cook until mix coats a spoon. Cool. Then add equal amounts of Miracle Whip salad dressing.

CARAMEL CORN

Roberta Klima

4 qt. popped corn
1/2 c. white syrup
1 c. white sugar
1 tsp. vinegar
1/4 tsp. salt
1 T. butter

Put syrup ingredients in saucepan and put over medium heat and stir constantly until mixture reaches hard crack stage or 290°. Quickly add 1 teaspoon soda and mix well. Pour foamy mixture over popcorn and stir to mix well.

BEET JELLY

Clarice Fredrickson

3 c. beet juice (juice beets have been cooked in)
3 T. lemon juice
4 c. sugar
1 pkg. Sure-Jell

Bring beet juice, lemon juice and Sure-Jell to a boil. Add sugar. Boil hard for 3 minutes, remove from fire, let stand 1 minute. Skim off foam. Put in jars and pour hot melted paraffin on top.

For variety- use strawberry, grape or cherry Kool-Aid. Put it in with the juice and let come to a boil.

JAM IN A HURRY

Esther (Joseph) Johnson

Put in a blender:
1 (29 oz.) can apricot juice (or use other fruit)

Add:
2 pkg. pectin
3 T. lemon juice

Cook 1 minute. Add 3 cups sugar. Cook 2 minutes. Makes 1 quart.

STRAWBERRY PRESERVES

Mrs. W. J. Matthias

Put 1 cup sugar, 1 cup berries and 2 tablespoons in pan and bring to a boil. Then again, add 1 cup sugar and 1 cup berries. Bring to a boil and then again add 1 cup sugar and 1 cup berries. Bring to a boil and boil 5 minutes. Cool and let set overnight and put in jars.

FRUIT LEATHER

Beverly Estes

A good way to use over ripe fruit.

Blend enough fruit to make 3 cups. Add 1 tablespoon of honey, if desired. Pour onto oiled cookie sheet. 3 cups of this covers 1/4 inch on sheet. In summer, place out in strong sunlight, otherwise, use oven set on lowest heat for several hours. If center is still tacky but outside dry, cut and remove outside pieces and bake longer.

CORN COB JELLY

Delores Thompson

12 freshly shelled corn cobs
3 pt. water
3 c. sugar
1 pkg. fruit pectin

Break corn cobs into pieces. Place in kettle with 3 pints water. Boil slowly for 30 minutes. Strain the 3 cups of juice through a cloth. Add the box of fruit pectin and bring to a boil. Then add 3 cups of sugar. Bring it to a full rolling boil and boil for approximately 3 minutes. Skim and pour into clean glasses.

GRAPE JELLY

Letha Garst

2 c. lukewarm water
1 box pectin
1 (8 oz.) can frozen grape juice
3 1/4 c. sugar

Mix the pectin slowly into lukewarm water in a 2 quart mixing bowl. Stir constantly until completely dissolved. Let stand 45 minutes. Stir occasionally, do not beat. Thaw juice by placing can in cold water. When juice thaws, pour into a 1 quart mixing bowl. Add 1 3/4 cup sugar. Mix thoroughly all sugar will not be dissolved. Add the remaining 1 1/2 cups sugar to the dissolved pectin. Stir until all is dissolved. Mix the juice mixture with the pectin mixture. Stir constantly until all sugar is dissolved. Pour into containers. Cover with tight lid. Let stand at room temperature until set. Freeze or refrigerate.

GRANULATED SOAP

Beverly Estes

7 c. cold water

Add 1 can lye and stir until dissolved. Turn your back when you stir and use a long stick.

8 c. grease (fresh, washed)
1/2 c. Borax
1/2 c. sudsy household ammonia
1 c. Clorox

Mix thoroughly in porcelain or enamel pan. You can add 1 ounce sasafraas or other perfume, candle perfume works. Stir for 15 minutes. If separates, let set until cool or lukewarm and stir again or you can let set in pan overnight. Pour into boxes lined with waxed paper. In 4 or 5 days, crush with hands or potato masher and spread and let dry. It can be set out in the sun to hasten drying. Ready to use in wash. Makes about 8 pounds. Recipe can be doubled.

GRANOLA CEREAL

Beverly Estes

Mix together:

8 1/2 c. rolled oats
6 c. rolled wheat (1 box)
2 c. untoasted wheat germ
1 or 1 1/2 c. brown sugar

Mix together and pour into top mixture and mix well:

1 c. vegetable oil
1/2 c. honey
1 c. water
3 T. vanilla

Bake at 200° until brown.

REFRIGERATOR PICKLES (about 9 cups)

Just mix them up and store in the refrigerator.

7 c. cucumbers (thin sliced)
1 c. onion (thin sliced)
1 c. green pepper (thin sliced) (optional)
1 T. salt
2 c. sugar
1 c. cider vinegar
Celery Seed

Combine cucumbers, onion, green pepper and salt. Let stand 1 hour, drain well. Mix together sugar, vinegar and celery seed, stirring until sugar is completely dissolved. Add to the drained cucumbers and store in the refrigerator. You can use the same brine over and over.

DILL PICKLES

Mrs. Don (Edie) Hansen

7 c. water
2 c. vinegar
1/2 c. salt
1/4 tsp. alum

Bring to boil, dump over pickles. In jar, put 2 hot peppers, 1 garlic bud, 2 heads dill or 1 teaspoon of dill seed for 1 gallon and cucumbers packed. Then, pour the brine above over them. Seal while hot.

CUCUMBER RINGS

Mrs. Loren Isaacson

Peel cucumbers. Cut 3/4 to 1 inch thick, remove seeds.

1 gal. cucumbers
4 1/4 c. water

Let stand 24 hours. Drain and wash. Soak cucumbers in clear water 3 hours. Mix:

3/4 cup lime

1/2 c. vinegar
1 sm. bottle red food color (in water)
1/2 T. alum (in water to cover)

Simmer 2 hours. Drain.

SYRUP: (double?)

1 c. vinegar
1 c. water
1/2 pkg. red hots
5 c. sugar
4 sticks cinnamon

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CUCUMBER RINGS (Continued)

Boil to form syrup. Pour over cucumbers. Let stand. Reheat syrup and pour over cucumbers for 3 days. On the 4th. day, heat, pack and seal.

DEEP FAT FRY BATTER

1 c. flour
1 tsp. baking powder
1/2 tsp. salt
1 T. sugar
1 egg
1 c. milk
1/4 c. oil

Mix all ingredients well. Batter is great for onion rings and cauliflower.

HINTS

KEEP YOUR SENSE OF HUMOR — Lorine Goodwin

"When you're having breakfast
And the toast gets over done --
When you're getting dolled up
And your stocking starts to run --
When you're nice and comfy
And the faucet starts to drip --
When the motor fails you
As you're starting on a trip --
When you're getting dinner
And the recipes flop --
When you have some callers
Just as you're about to drop --
Keep your sense of humor
And these little matters, folks,
Will be merely the beginning of
Your favorite family jokes."

RECIPE FOR A GOOD DAY

Mix together 2 parts of unselfishness and 1 part patience. Add plenty of industry. Lighten with good spirits and sweeten with kindness. Put in smiles as thick as raisins in a plum pudding and bake by the warmth which streams from a loving heart. If this recipe fails, it's not the fault of it, but with the cook.

For a bad chest cold, place a mixture of 1 tablespoon Crisco oil (or other kind of oil) and 1 teaspoon turpentine on a flannel cloth and place on back and chest or rub it on body.-Alice Lindecrantz.

Keep dried buttermilk in freezer and you'll always have some handy.

For removal of dried blood from clothing, soak in a solution of salt water and wash as usual.

A little salt sprinkled in the frying pan will prevent fat or lard from splattering all over the place.

You can brighten dulled aluminum pans by boiling apple parings in them.

Burned on food in pans will come off more easily after an onion has been boiled in water in the pans.

Those wan-looking (pale-face) biscuits will turn an attractive brown if you simply add a teaspoonful of sugar to the dry ingredients.

Prevent vegetables, macaroni or rice from boiling over by adding a small piece of butter to the cooking water. Keeping heat low, once the boiling has begun, is another trick to control the situation.

Flowers will stay fresh longer in a vase if you add about a teaspoonful of salt to the water.

Dispel odors in your refrigerator by pouring a little vanilla on a piece of cotton and keeping this inside the compartment.

Use vinegar on a cloth to clean grease from stoves.

Hiccoughs can often be relieved by taking a teaspoonful of granulated sugar and vinegar. Repeat, if necessary.

FILLING WON'T SEEP- When making fruit pies to use row or to freeze for later, dust the inside of the bottom crust with corn-starch. The filling will not seep into the crust and lower crust will remain as flakey as the top crust.

CHEESE ECONOMY- Cheese that has become hard and seemingly unfit for table use can be grated and sprinkled on soup for added and pleasing taste.

You can prevent the shells of your eggs from cracking whill boiling if you'll dip them into cold water immediately before putting them into the boiling water.

When cooking rice, you can keep the grains snowy white and separate, instead of lumpy, by adding a teaspoon of lemon juice to your water.

You can prevent frost on windows during the wintery days if you rub alcohol or salt water on the outside of the glass, then polish over this with newspaper or dry cloths.

For winter driving, keep a gallon plastic jug filled with dry sand in your car trunk. It's easy to handle when you need to sand an icy spot.

To remove excess fat from your soup, dip an ice cube wrapped in a piece of cloth into the soup. The fat will congeal quickly on the cold surface of the cloth.

CRISPY CELERY- Take a package or 2 bunches of celery and cut off the ends. Place in sink or in a dishpan. Add 1/2 cup sugar to 2 gallons water. Let celery soak overnight or several hours, then clean as usual. This makes celery so crisp and the last stalk is as crisp as the first. Works great on carrots too.

Julia Wilke

There is in every cook's opinion
No savory dish without an onion;
But lest your kissing should be spoiled
The onion must be thoroughly boiled!

Dean Jonathon Swift (1667-1745)

GUESSING COOK

Rosie James

She guesses the pepper
The soup was too hot;
She guessed the water
It dried in the pot
She guessed the salt
And what do you think?
For the rest of the day
We did nothing but drink.
She guessed the sugar,
The sauce was too sweet.
And by her guessing
She spoiled the meat.
What is the Moral?
T'is easy to see
A good cook measures
And weighs to a "T".

THE SWEDISH CHRISTMAS

In Sweden, the Christmas holiday begins with feasting, singing and a spirit of friendliness and goodwill to all.

The Swedish Christmas begins on december 13, known as Lucia Day. From this day until Christmas Eve, the women are busy baking breads, cookies and stocking cupboards with delicacies that are shared with guests for many days before and after Christmas Day.

According to legend, Lucia was a medieval saint who carried food and drink to hungry folk during a period of famine. Early in the morning of December 13, the modern Lucia, traditionally the eldest daughter of the family carries a tray of special buns and cookies to each one in the family as she sings the lovely old Sicilian melody, Santa Lucia. Lucia wears a white robe with a crimson sash. On her head, she wears a crown of living (lighted) candles, Levande Ljus.

There are many legands about Lucia, but in each, she is the symbol of light and of hope to mankind.

"DOPP I GRYTAN"

On Christmas Eve, the unique custom of "dopp I grytan", the dipping of bread in the pot, is observed by many Swedish

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DOPP I GRYTAN (Continued).

families. This ancient rite is in commemoration of the famines, when the only available food was dark bread and broth.

In Sweden, this kettle of rich broth was kept on the back of the stove and members of the family would help themselves to bread and dip it into the hot broth whenever they became hungry. This relieved the busy mother of preparing a noon meal as she busied herself with the final preparations of the Christmas Eve dinner.

Add a little cooking oil to the skillet when frying with butter and the butter will not burn.

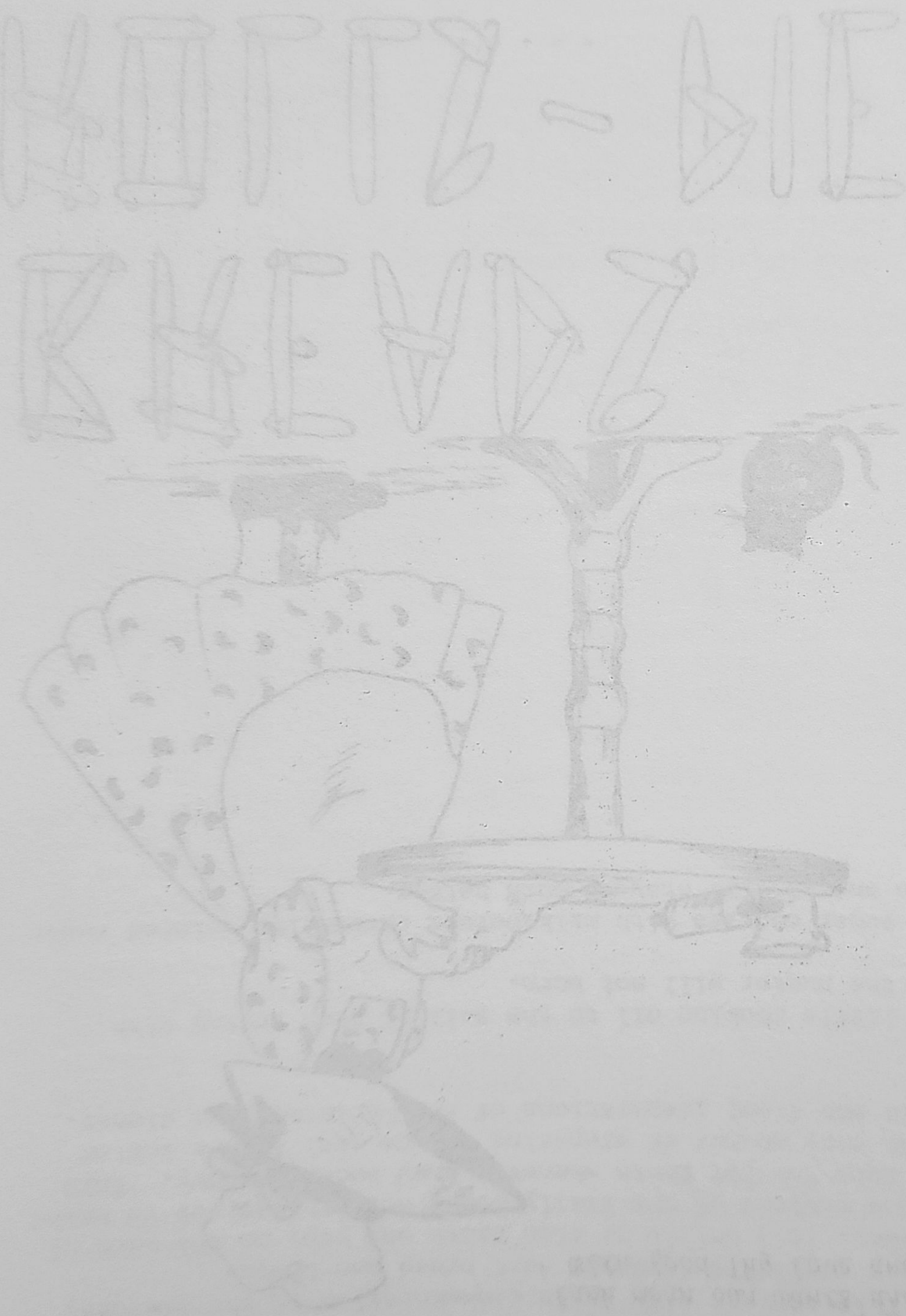
Brush sugar cookies with milk before sprinkling colored sugar decorations and it will stay on much better.

* * * * *

To Thee, O Lord, our hearts we raise,
For mercies marking all our days.
Each morn our wants are satisfied
With food Thy love and care provide.
Amen.

KREADS

ROLLS - PIES



BREADS - ROLLS

BREADS AND ROLLS

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SALLY LUNN BREAD

Caroline H. Linden

NOTE- This recipe was adapted from one brought from England by those early Virginia settlers. It is "quick" bread, using yeast but not requiring any kneading. I came across it in an old issue of Better Homes & Gardens and was interested because I had heard my mother speak of the Sally Lunn made by her mother-in-law back in the 1890's.

3 1/2 c. all-purpose flour (sifted)(separate into 1 1/2 c. and 2 c.)
1 pkg. yeast (soften in 1/4 c. warm water)

In mixing bowl, cream:

2 T. lard or other shortening — 1/2 c. sugar

Beat in:

2 eggs — 1 tsp. salt

Stir in:

1 1/2 c. flour (from above)

Beat vigorously. Stir in:

1 c. warm milk

Add the softened yeast and mix well. Add 2 cups flour (from above) and beat vigorously. Cover, let rise in warm place until double, about 1 hour. Stir down batter and spoon evenly into greased 10 inch fluted tube pan, (bundt pan). Cover, let rise again until double, about 30 to 45 minutes. Bake in 325° oven for 10 minutes. Increase oven temperature to 375° and bake for 20 minutes more. Remove bread from pan. Serve warm or cool.

GOLDEN BUNS

Virginia Herrman

Into a large mixing bowl, put 1/3 cup shortening, 3/4 cup sugar and 4 teaspoons salt. Scald 2 cups milk and 1/3 cup shortening. Pour this over the first mixture and stir in a little to dissolve the shortening in the bowl. While this cools to lukewarm, dissolve 2 packages yeast plus 1 teaspoon dry yeast and 1 teaspoon sugar in 1 cup warm water. Also, beat 4 eggs well, then

Continued Next Page.

GOLDEN BUNS (Continued)

add all this mixture to mixture in the bowl. Add flour till it is the right consistency to knead. Knead till smooth and satiny. Let rise twice and bake.

This recipe may be used as refrigerator rolls. I like to double the amount and freeze the excess rolls. Everyone loves them.

KÜCHEN

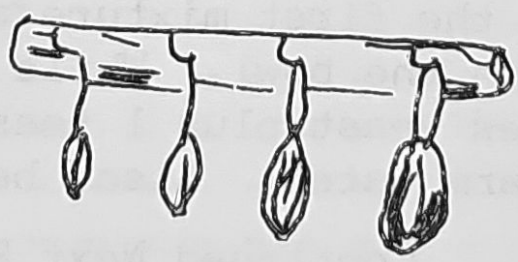
FILLING:

2 c. sugar
2 c. water
1/4 c. butter
1/4 tsp. cinnamon
1 tsp. vanilla
1/2 c. flour (thickening for filling)
2/3 c. water (mix to smooth consistency)
1 c. flour
1/2 c. butter or shortening
2 T. sugar (make riffles out of this)

Riffles are a topping made by crumbling the ingredients together with the fingers. The water may be warmed before adding it to the melted sugar.

Melt 2 cups sugar in a skillet so that it has a medium brown color. Add the 2 cups of water. The sugar will harden after the water is added. Cook this until hardened, sugar has melted and is of a thin syrupy consistency. Add 1/4 cup butter. Then add the above flour and water mixture slowly (for thickening) to the syrupy consistency and stir well. Add the vanilla and cinnamon. Be sure this mixture is cooled.

Use a rich bread dough. Roll out 1/2 inch thick and put it into a 10 x 14 inch pan (shallow, 1 1/4 inch or so deep). Be sure dough is well pressed into corners and along the edge of the pan has risen, use a fork and puncture the dough here and there. Pour the filling over the bread dough, then crumble the "riffles" over the top of the filling. Bake in preheated hot oven (350°) for several minutes and turn oven to about 300°. Takes about 30 minutes to bake. Be sure and grease the pan before bread dough is put in.



CINNAMON ROLLS

Betty Larson - Anna McBride

1 pkg. active dry yeast or compressed yeast
2 T. sugar
1 tsp. salt
2 eggs
1/4 c. water
1 c. scalded milk
2 T. shortening
3 1/2 c. flour (sifted)

Soften yeast in warm water. Combine milk, sugar, shortening, and salt. Let cool to lukewarm. Add 1 cup flour and beat. Beat yeast and eggs in gradually. Then add remaining flour to make soft dough. Let rise till double, 1 1/2 hours in a warm place. Roll out in rectangle, spread with 1 cube softened oleo or butter, sprinkle with cinnamon and sugar. Roll up and cut into 2 dozen rolls.

TOPPING:

1 cube oleo or butter, melted. Add 1 1/2 cup brown sugar. Bring to a boil, then add 1 tablespoon of milk and cook for a minute. Let cool, then pour over rolls after they have been in oven for 5 minutes. Bake at 350° about 20 to 25 minutes.

7 WEEK MUFFINS

Beth Miller

6 c. All-Bran cereal (16 oz. pkg. Nabisco, Kellogg's etc.)
2 c. boiling water

Pour water over bran, let stand while mixing other ingredients.

1 qt. buttermilk
1 c. shortening
2 1/2 c. sugar
4 eggs (well beaten)

Combine and add alternately with flour mixture:

5 c. flour
5 tsp. soda
2 tsp. salt

Add with milk mixture to bran. Don't overmix. Store in refrigerator. Will keep 7 weeks. Raisins may be added at time of baking, if desired. Use 425° oven.

Note- This is rather a sweet batter, I have used only 2 cups sugar and it still kept until used up.

SWEDISH RAISIN BREAD

Mrs. Don (Georgine) Freed

2 eggs
2 c. sour milk
1/4 c. brown sugar
2 c. graham flour
1 c. wheat flour
Bake slowly for 2 hours.
2 tsp. soda (dissolve in 1/2 c. sorghum)
1 c. nuts
1 c. raisins
Pinch salt

HOT ROLLS BUTTERHORN

Mrs. Clarence (Imogene) Haser

1 pkg. yeast
1/3 c. sugar
1/2 c. milk
1 egg
3 1/2 c. flour (about)
1/3 c. butter or oleo
1/2 c. mashed potatoes (optional)
1/2 tsp. salt
1/4 c. lukewarm water

Soak yeast in 1/4 cup water, lukewarm. Scald milk and dissolve shortening and mashed potatoes in it. Beat sugar, egg and salt together and add to thoroughly cool mixture. Add yeast, work in flour until batter is stiff and not sticky. Let rise until double in size. Take small portions of dough and roll into a sheet about 1/2 inch thick, cut into wedge shaped pieces, spread with softened butter. Start at large end and then roll up to small end. Put in well greased pan and let rise about 2 hours. Bake at 400° for 15 minutes.

DOUBLE QUICK COFFEE BREAD

Fern Tedrow

Before beginning bread, prepare topping: Melt 1/3 cup butter in oblong cake pan in which you will bake bread. Mix in 1/2 cup packed brown sugar, 1 tablespoon corn syrup and 1/2 cup pecans. Let cool.

Mix 3/4 cup warm water and 1 package dry yeast, 1/4 cup sugar, 1 tablespoon salt, 1 egg, 1/4 cup soft butter, 2 1/4 cups sifted all-purpose flour. Mix altogether and drop by tablespoons into the pan. Let rise until double in size and bake at 375° for 30 to 35 minutes. Pour out right away onto waxed paper.

A smile means the same in any language.

BREAD THE STAFF OF LIFE

Be gentle when you touch bread.
So often bread is taken for granted.
Beauty of sun and soil,
Winds and rains have caressed it.
Let it not be uncared for-unwanted.
There is so much beauty in bread,
Beauty of patient toil --
Christ often blessed it.
Be gentle when you touch bread.

SIX WEEK MUFFINS

Delores Thompson

Keeps 6 weeks in refrigerator.

1 (15 oz.) box raisin bran cereal
1 c. shortening (melted)
3 c. sugar
4 eggs (beaten)
5 c. flour
5 tsp. soda
1 qt. buttermilk
2 tsp. salt

Add sugar to warm melted shortening. Beat in eggs, continuing to beat. Mix cereal, flour and salt together and add to first mixture. Measure soda into buttermilk and add to mixture. Mix well. Grease and flour or line muffin tins and pour in batter. Bake at 375° for 15 minutes or 350° for 18 to 20 minutes. Store remaining batter in covered bowl in refrigerator.

60 MINUTE SUPPER ROLLS

Delores Thompson

1 1/2 c. milk
2 T. sugar
1 tsp. salt
6 T. shortening
2 pkg. yeast
4 c. flour

Combine milk, sugar, salt and shortening. Heat until shortening is melted. Transfer to bowl and cool until lukewarm. Add yeast to mixture, dissolve, add flour (2 cups at a time), beat until smooth after each addition. Let rise in greased bowl 30 minutes and cover with damp cloth. Make out into rolls and let rise 10 to 15 minutes. Bake 12 to 15 minutes at 450°.

QUICK AND EASY ROLLS

June White

1 can (10) frozen biscuits Butter or oleo (melted)

Mix in 2 tablespoons sugar and 1 or more teaspoons cinnamon. Roll each biscuit into long roll, twist several times. Roll each in the oleo mixture, then in the sugar and cinnamon. Place in a well buttered pan, not to close. Bake at about 350° for about 10 minutes or until done.

RHUBARB BREAD

Mrs. Duane (Elise) Gile

1 1/2 c. brown sugar
2/3 c. liquid shortening
1 c. sour milk
2 1/2 c. flour
1 1/2 c. rhubarb (fine diced)
1 egg
1 tsp. salt
1 tsp. soda
1 tsp. vanilla
1/2 c. nuts

Combine brown sugar and shortening. Stir in egg and sour milk with vanilla. Add sifted dry ingredients. Stir in rhubarb and nuts. Pour into 2 well greased loaf pans.

TOPPING:

Combine the following ingredients and sprinkle on top of the loaves.

1/2 c. sugar
1/2 tsp. cinnamon
1 T. butter (melted)

Bake at 325° oven about 40 minutes. Do not overbake. Remove from pans after 2 to 3 minutes and cool on rack.

BISCUITS THAT WILL NOT FAIL

Sift 1 quart of flour with 2 rounding teaspoonfuls of baking powder into this, work a piece of lard the size of an egg, add a pint of buttermilk into which enough soda has been added to foam it, about a level teaspoonful. Roll out and cut with biscuit cutter. Bake.

DROP BISCUITS

2 c. flour
4 tsp. baking powder
1/2 tsp. salt
1/2 tsp. cream of tartar
2 tsp. sugar

Add and cut in 1/2 cup shortening. Add 1 cup milk for drop biscuits or 2/3 cup milk for roll biscuits. Drop by spoonfuls on ungreased cookie sheet. Bake 10 to 12 minutes. Brush with milk.

ZUCCHINI BREAD LOAF

Glada Isaacson

Beat until light and fluffy, 3 eggs. Add and beat well:

2 c. sugar
1 c. salad oil

Stir in 2 cups grated, washed zucchini squash (leave peeling on). Combine all ingredients and stir well:

3 c. flour
1 tsp. salt
1 tsp. soda
2 tsp. baking powder
1 tsp. cinnamon
2 tsp. vanilla
1/2 c. nuts

Pour into 2 well greased loaf pans. Bake 1 hour at 350°. Cool in pan.

RYE BREAD

Mrs. Aaron (Carrie) Johnson*

2 pkg. yeast
1/2 c. lukewarm water

Dissolve yeast in water. Sprinkle 2 tablespoons sugar over top of that. Scald 2 cups of milk. When cool, add:

6 T. sugar
2 tsp. salt
4 T. shortening
1/2 c. molasses (about)

When all cool, add:

1 1/2 c. lukewarm water
2 c. rye flour
8 c. white flour

Can add 1 1/2 cups of raisins.

MUFFINS

Mrs. August (Sarah) Rydvall*

1/4 cup flour, 2 teaspoons baking powder, 1/4 cup graham flour, 1/8 teaspoon salt, 1 egg yolks, 1/2 cup milk and 1 tablespoon butter.

LIGHT BUNS

Mrs. Emil (Mae) Isaacson*

4 cups bread sponge, 1/2 cup sugar, 1/2 cup melted lard, 2 eggs, salt. Mix like bread. Mold in flat buns. Let rise until light. Bake 30 minutes.

RYE BREAD

Mrs. Cecil (Elma) Allen

1 qt. warm water
3 pkg. yeast
1 c. brown sugar
1 c. molasses or sorghum
1/2 c. shortening
1 qt. rye flour
1 qt. white flour
1 tsp. salt

Let rise until light, then work stiff with white flour (7 to 8 cups). Let double in size, work down, let rise, make into 5 or 6 loaves. Bake 1 hour at 300°.

GOLDEN GRAIN BREAD

Mrs. Oscar (Elfie) Berggren

3/4 c. milk
2 tsp. salt
1/3 c. molasses
1 tsp. sugar
4 1/2 c. whole wheat flour
3 T. sugar
1/3 c. butter
1 1/2 c. warm water
1 pkg. yeast
2 1/4 c. white flour

Scald milk, add sugar, salt, butter, molasses. Let cool to lukewarm. Combine yeast and 1 teaspoon sugar with warm water and let set 8 to 10 minutes, then add to lukewarm mixture. Stir flour into above and turn dough out on floured board. Knead until smooth. Place in buttered bowl, turning to butter top. Let rise until doubled in bulk. Turn out onto bread board and shape into rolls. Let rise until almost double. Bake at 350° for 25 to 30 minutes.

SPOON BREAD

Beverly Estes

1 c. yellow or white corn meal
1 tsp. salt
1 c. milk
2 T. butter or margarine
3 eggs (separated)
1 tsp. baking powder

1- Bring 2 cups water to boiling in a medium saucepan. Gradually stir in the corn meal and salt, cook medium heat, stirring constantly until mixture is thick. Remove from heat.
2- Add milk and butter and beat until smooth. Let cool. Preheat oven to 375°.
3- Lightly grease a 2 quart casserole.
4- Beat egg whites until stiff peaks form when beater is slowly raised. With same beater, beat the egg yolks until they are thick and light. Add with baking powder to corn meal mixture and mix well.
5- Gently fold in egg whites until combined. Turn into prepared casserole.
6- Bake, uncovered, 40 to 50 minutes or until spoon bread is golden brown and puffy. Spoon right from the casserole and serve hot with butter. Makes 8 servings.

BATTER WHEAT BREAD

Marjorie Davis

Dissolve 1 package yeast in 1 1/4 cups warm water. Add:

2 T. honey or brown sugar or molasses
1 tsp. salt
2 T. shortening

Add 1/2 of:

1 c. whole wheat flour
2 c. white flour

Beat well. Add rest of combined flours. Let rise double and beat down with 25 strokes. Place in greased bread pan and let rise. Bake at 375° for 45 minutes.

OH BOY WAFFLES

Julia Bland

2 1/4 c. flour
4 tsp. baking powder
3/4 tsp. salt
1 1/2 T. sugar
2 eggs (beaten)
2 1/4 c. milk
1/2 c. cooking oil

Sift dry ingredients into bowl. Mix together eggs, milk and oil. Add to dry ingredients all at once. Beat only until moistened. Bake in preheated waffle iron. Makes 10 to 12 waffles.

7 UP PANCAKES

Glada Isaacson

Beat well, 1 egg. Add:

1 T. shortening (melted) or salad oil
1/2 c. 7-Up

Blend. Stir in 1 cup buttermilk pancake mix. Add 1/2 cup more 7-Up and mix almost smooth. Pour onto hot, lightly greased griddle. Bake until lightly browned, turning only once. Makes 8 (4 inch) pancakes.

Variations: Fold in 1/2 cup fresh or frozen blueberries, drained, or crushed pineapple.

CORN BREAD

1 c. corn meal
1 c. flour
1/2 tsp. salt
1 T. sugar
1 T. butter (heaping)
2 tsp. baking powder

Add enough milk to make a soft batter. Bake in muffin tins or pan as desired.

HONEY DATE BREAD

Mae Sandell

1 1/2 c. dates (chopped)(1/2 lb.)
1/2 c. sugar (white or brown)
1/3 c. honey
2 T. oleo
1 c. boiling water

Combine and set aside to cool. Sift together:

3 c. flour (sifted)
1 T. baking powder
1/2 tsp. salt
1/2 tsp. cinnamon

Add 1 beaten egg to cooled mixture. Stir in dry ingredients only enough to mix well. Optional- Fold in 1/2 cup chopped nuts. Pour into well greased, line with wax paper 9 x 5 inch loaf pan. Bake 350° for 55 to 60 minutes. Take out of pan and cool on rack.

Continued Next Page.

HONEY DATE BREAD (Continued).

Spoon the following honey icing down center of loaf.
1/4 c. powdered sugar
2 T. honey
2 tsp. orange rind (grated)
Blend together.

GRAHAM OR WHEAT GEMS (muffins) Lottie Berggren

1 c. white flour
1 c. wheat flour
1 tsp. salt
4 T. sugar
2 tsp. baking powder
1 egg (beaten)
2 T. butter
1 c. milk
Mix and bake in muffin pans. You can use all white flour and 1/2 cup blueberries or peaches.

BUTTER ROLLS Opal Gile

3 cakes Baker's yeast
1/2 c. sugar
3 to 4 eggs
1 tsp. salt
1 pt. cold ~~water~~ milk
Flour
1 1/2 stick butter or oleo (melted)
Crumble yeast. Mix with sugar, eggs and salt. Stir until well mixed. Add milk. Stir until well mixed. Add enough flour for a thin batter, add melted butter. Stir in more flour with spoon to a heavy dough but not stiff. Knead very lightly to shape. Place in a well buttered crock or pan. Cover. Set in refrigerator overnight. Set out in morning. Let rise to double in bulk. Turn on floured board, roll out 1/2 inch thick. Spread well with melted butter. Cut in strips. Fit into well greased muffin tins. Let rise until double in size. Bake at 400° for 12 to 15 minutes, until brown. Remove from oven. Brush tops with butter and serve.

Note- Dough may be frozen and used later. It is also good for making sweet rolls. Yields 3 dozen.

ROLLS FROM FREEZER Esther (Joseph) Johnson

Bake dinner rolls for the freezer at 275° for 30 minutes. They should be done through, but not browned. Remove to rack for cooling, then freeze in plastic bags. To use, take them from freezer 10 to 15 minutes before putting in 400° oven for 10 to 12 minutes to warm thoroughly and brown.

COMMUNION BREAD

Lottie Berggren

Make like a pie dough:

1 1/2 pt. sweet cream
Butter (size of 2 eggs)
1/2 c. white sugar
Flour (to make like pie dough)

Roll thin and cut in strips. Punch holes with fork. Bake on a cookie sheet. Mark strips with knife before baking.

QUICK YEAST ROLLS

Irene Danielson

1 c. warm water
2 cakes yeast
1 T. sugar

Mix well and set aside. Mix the following in a large bowl:

3 eggs (beaten)
1 c. milk (scalded)
6 T. shortening (melted)
1/2 c. sugar
1/2 tsp. salt

Add the yeast mixture to this and 7 cups of flour. Mix well and knead in a little more flour, if needed. Set aside until double in bulk. Shape into rolls. Let rise again, bake at 350° for 25 minutes. This can be made up into cinnamon rolls, also. Makes 24 rolls.

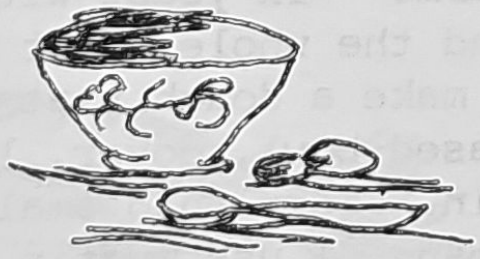
FOOL PROOF ROLLS

Mrs. Paul A. Nelson

Scald:

1 c. sugar
1 c. shortening
1 qt. evaporated milk (2 lg. cans and 1 small can)

Let cool until lukewarm. Stir in 4 1/2 cups flour, 2 teaspoons baking powder, 1 teaspoon salt, 1 teaspoon soda. Stir into mix. Mix 1 package yeast in 1 cup lukewarm water and add to other mixture. Let stand approximately 10 minutes. Add enough flour to make an elastic dough (6 to 7 cups). Cover well and store in refrigerator until ready to use. Roll out as biscuits, clover leaf or any shape desired. Place on greased pan and let rise about 2 hours. Bake at 400° 18 to 20 minutes. 4 or 5 dozen.



DINNER ROLLS

Julia Bland

2 c. warm water
2 pkg. dry yeast
1/2 c. sugar
1/4 c. soft shortening
1 egg
2 tsp. salt
6 1/2 to 7 c. flour

Sprinkle yeast into 2 cups warm water in large bowl. Add sugar, shortening, egg, salt and 3 cups flour. Beat well. Stir in rest of flour until dough is easy to handle. Place in greased bowl, greasing top. Cover with foil and refrigerate at least 2 hours. May be kept in refrigerator several days and use as needed. Form rolls and place on greased cookie sheet or in greased muffin tins. Let rise to double. Bake at 400° for 10 minutes or until browned. Makes about 2 dozen.

REFRIGERATOR ROLLS

Ruby Reed

2 egg whites (slightly beaten)
1/2 c. oil
1/2 c. sugar
1 pkg. yeast (dissolve in 1/4 cup warm water)
1 tsp. salt
1 c. lukewarm water
4 c. flour (unsifted)

Stir ingredients together in order shown above. Refrigerate dough at least 12 hours. Dough may be kept in refrigerator for 3 or 4 days. Put on lightly floured board and make into rolls. Let rise for 2 hours. Bake in preheated oven at 375° for 10 minutes. Makes 3 dozen rolls.

FARM KITCHEN ROLLS

Betty Sandborn

1 c. milk
3 T. shortening
1 tsp. salt
1/4 c. molasses
1 sm. cake yeast
1/4 c. lukewarm water
1 egg
1 1/2 c. whole wheat flour
White flour

Scald milk and pour over shortening. Add salt and molasses and let stand until lukewarm. Mix yeast with lukewarm water. Add to milk along with egg and the whole wheat flour. Beat well, then add enough white flour to make a dough that is smooth to touch but not sticky. Place in greased bowl, cover, let rise until light. Punch down and let rise again. Form into small rolls and place close together in buttered pan. I use muffin tins and make some 3 and some double size. Brush tops with melted butter, cover, let rise again until light. Bake 375° 20 minutes. Should be light as a cloud but don't make the mistake of letting them rise too much, they'll fall.

DOUGHNUTS

Lottie Berggren

Mix:

1 c. white sugar
4 T. butter
2 eggs
1 c. sweet milk
3 c. flour
3 tsp. baking powder
1 tsp. salt
1/2 tsp. nutmeg
1 tsp. vanilla

Fry in hot lard and roll in sugar while warm.

WHOLE WHEAT BREAD

Beulah Anderson Tarkowski

2 pkg. active dry yeast
1/2 c. warm water (105°-115°)
1/2 c. brown sugar (packed)
1/4 c. shortening or salad oil
1 T. salt
2 1/4 c. warm water
6 c. whole wheat flour
Butter or margarine (soft)

Dissolve yeast in 1/2 cup warm water. Stir in brown sugar, salt, shortening, 2 1/4 cups warm water and 3 1/2 cups flour. Beat until smooth. Add more flour, 1/2 cup at a time, mixing and squeezing with hands, dough will be sticky,. Continue adding flour and mixing until dough leaves the side of bowl, almost clean. The dough will be rough and sticky and lumpy at this stage. Turn dough onto lightly floured board and knead about 10 minutes. Place in greased bowl, turn greased side up. Cover and let rise in warm place until double, about 1 hour. Punch down dough, divide in 1/2. Roll each 1/2 into rectangle 18 x 9 inch. Roll up, beginning at short end. With palm of hand, press each end to seal. Fold ends under loaf. Place seam side down in greased loaf pan 9 x 5 x 3 inch. Cover, let rise until double. 1 hour. Heat oven to 375°. Place loaves on low rack. Bake 40 to 45 minutes or until deep golden brown and loaves sound hollow when tapped. Remove from pans. Brush loaves with butter, cool on rack. Makes 2 loaves.

PANKAKA (oven pancake)

Beat 3 eggs until foamy. Add:

1 c. milk
1 c. flour
Salt
Little sugar

Grease an oblong pan quite a bit. Bake at 400°. It rises and falls.

LIQUID YEAST STARTER — Lottie Berggren

Cook and mash fine, 1/2 cup potatoes and 1 cup potato water. Dissolve 1 package yeast in warm water. Put altogether in fruit jar. Add 3 tablespoons salt and 3 tablespoons sugar. Let stand for 2 or 3 days or until it ferments.

When ready to bake, use 2/3 of the starter for 4 loaves of bread and set remainder in a cool place.

When needed again, add 1/3 cup mashed potatoes to starter and 2 cups potato water and 3 tablespoons each of salt and sugar. It may be several weeks before it needs to add more yeast. I can tell when it stops sparkling.

BRAN DATE MUFFINS — Eleanor Thompson

In large bowl:

2 c. shredded wheat
4 c. all-bran
1 c. shortening

Pour 2 cups boiling water over this and stir until shortening is dissolved. Add 4 eggs and 1 quart of buttermilk and beat. Mix together and add to above mixture:

3 c. sugar
5 c. flour
5 tsp. soda
1 tsp. salt
1/2 lb. dates or raisins (chopped)

Mix well but do not use mixer. Bake at 400° for 20 to 25 minutes. Can be poured into containers with tight lids and kept in refrigerator up to 3 weeks. Take out and bake as needed. Makes 3 quarts of mix.

Opportunity only knocks once, but temptation just stands there with his elbow on the doorbell.

APPLESAUCE OATMEAL BREAD

Mae Sandell

4 tart apples (peel, core and slice)

Combine with 1/3 cup water in saucepan. Cover and simmer about 15 minutes, until apples are tender. Add 1/3 cup sugar, continue cooking until sugar dissolves. Mash apples and cool.

Beat 2 eggs and add 2/3 cup brown sugar (firmly packed) until smooth together. Blend in applesauce, should be about 1 cup. Sift together:

1 1/2 c. flour (sifted)
1 tsp. salt
1/2 tsp. nutmeg
1 tsp. baking powder
1 tsp. soda
1 tsp. cinnamon

Add to applesauce mixture and blend thoroughly. Stir in:

1/2 c. shortening (melted)
1 c. raisins
1 1/2 c. quick cooking oats
1/2 c. nuts (optional)

Turn into well greased 9 x 5 inch loaf pan. Bake at 350° 1 hour or until done.

NUT BREAD WITH YEAST

Pamela Boylan Pollock

1/2 c. scalded milk
3 T. shortening
2 T. sugar
2 tsp. salt
1 egg
3 c. flour
1 c. nuts (chopped)
1/2 c. warm water
1 pkg. yeast

Dissolve yeast in the warm water. Combine milk, shortening, sugar, salt and cool to lukewarm. Add yeast mix, egg and then the flour gradually. Add nuts after about 1/2 the flour. Shape into a loaf and place in a 9 x 4 x 3 inch pan. Cover and let rise until double. Bake 1 hour or until done at 375°.

I know that birds have little birds
and frogs have little frogs,
That pussy-cats have little cats
and dogs have little dogs,
That proper minks have little minks
and fish have little fishes,
Then why don't sinks have little sinks
instead of dirty dishes?

BUTTER BRIGHT PASTRIES

Mrs. Clarence (Opal) Gile

2 pkg. dry yeast
1/4 c. warm water (110°-115°)
1/3 c. sugar
2 eggs
1/8 tsp. salt
1 c. cold milk
4 to 4 1/2 c. flour (sifted)
1 c. butter

Dissolve yeast in warm water. Combine yeast mixture, sugar, salt and milk. Beat in 2 cups flour, add eggs, beating well. Stir in enough flour to make a soft dough. Cover and refrigerate for 15 minutes. On a lightly floured surface, roll dough into an 15 x 18 inch rectangle. Cut 1/3 cup butter into small pieces. Dot surface of dough with butter, leaving a 1 inch margin. Fold 18 inch side into thirds and then fold 15 inch side into thirds. Wrap in floured aluminum foil, chill 15 minutes. Repeat procedure twice, using remainder of butter. When you roll dough second and third times, turn dough so narrow sides face you. Chill 15 more minutes. Divide dough into fourths. Roll and cut into desired shapes. Let rise until double. Bake at 400° 8 minutes or until golden. Cool. Glaze with an icing made by combining:

1 c. confectioners' sugar
2 T. butter
2 T. evaporated milk
1/2 tsp. vanilla

Fill with assorted jams or jellies. Makes 24 pastries. Wrap and freeze pastries. To reheat- Wrap frozen pastries in foil. Heat at 400° for 10 minutes. Make shapes of butterflies, cut into 3 x 1/4 inch squares. Fold opposite corners to center and press down. S shapes, cut into 8 x 1 x 1/4 inch strips. Roll back and forth to form evenly shaped sticks. Shape into "S" with sides of sticks touching. Whirls, cut into 8 x 1 x 1/4 inch strips. Roll back and forth to form evenly shaped sticks. Place 1 end in center and wind dough pinwheel fashion. Tuck loose end under. Twists, cut into 8 x 1 x 1/4 inch. Roll to form evenly shaped sticks. Fold in half. Cross ends over each other to form twists.

Lord
  Fill my mouth
with
  Worthwhile stuff
when
  I've said enough!!

SWEET SECRET COFFEE CAKE

Recipe Committee Tested

1 pkg. active dry yeast
1 1/4 c. warm water (105°-115)
2 T. sugar
2 T. shortening
2 tsp. salt
Coffee flavored glaze
1 T. plus 1 tsp. instant coffee
3 c. flour
Butter or margarine (softened)
Coconut Pecan struesel filling (below)

Dissolve yeast in warm water in large mixer bowl. Add sugar, shortening, salt, instant coffee and 2 cups of the flour. Beat on low speed, scraping bowl constantly 30 seconds. Beat on medium speed, scraping bowl occasionally, 2 minutes. Stir in remaining flour until smooth. Scrape batter from side of bowl. Cover and let rise in warm place until double, about 30 minutes.

Grease 1 1/2 quart round casserole. Stir down batter by beating about 25 strokes. Spread batter evenly in casserole. Brush with butter. Cover and let rise until double, about 40 minutes.

Heat oven to 375°. Shape coconut pecan streusel filling by 1/2 teaspoonfuls into balls, press evenly and deeply into batter. Batter will rise again during baking. Bake until coffee cake sounds hollow when tapped, about 40 minutes. Remove from casserole, drizzle with coffee flavored glaze. Serve warm.

COCONUT PECAN STREUSEL FILLING:

1/3 c. flour
1/4 c. brown sugar (packed)
1/4 c. pecans (finely chopped)
1/2 tsp. cinnamon
3 T. butter or margarine (melted)
2 T. flaked coconut

Beat all ingredients in small mixer bowl on medium speed, scraping bowl constantly, until mixture resembles cookie dough.

COFFEE FLAVORED GLAZE:

Mix 1 cup powdered sugar, 1 tablespoon butter or margarine, softened, 1 1/2 teaspoon instant coffee, 1 teaspoon vanilla and 1/8 teaspoon cinnamon. Stir in water, 1 teaspoon at a time, until glaze is proper consistency.

While we are worring about tomorrow's troubles, we are letting today's happiness slip through our fingers.

PIES

BLENDER PIE

Ethel (Clarence) Nelson

Put all ingredients into blender until mixed.

1/2 c. Bisquick
4 eggs
1 tsp. vanilla
1/2 stick oleo or butter
1 c. white sugar
2 c. milk
1 c. coconut

Pour into a buttered 10 inch pie plate. Bake at 350° for 40 to 50 minutes.

PUMPKIN PIE FILLING

Lottie Berggren

1 1/2 c. cooked pumpkin
1 can evaporated milk
1/2 c. white sugar
3/4 c. brown sugar
1 T. molasses
1/4 tsp. salt
1/4 tsp. nutmeg
1/4 tsp. cinnamon
2 eggs (slightly beaten)
1/2 c. date flakes or bits

Combine ingredients, add date flakes or bits. Pour into 9 inch unbaked pastry shell. Bake at 425° about 45 minutes. Serve with whipped cream, if desired.

INSTANT PUMPKIN PIE

Arlene Bray

1 env. Dream Whip
1 (16 oz.) can pumpkin
1 9 inch pie shell (baked, cooled)
1 c. milk
1 (9 inch) pie shell (baked, cooled)
1 (6 oz.) pkg. instant vanilla pudding mix
1/2 tsp. ground nutmeg
1/2 tsp. ginger
1/2 tsp. ground cinnamon

Prepare whipped topping mix as directed on package. Combine 1 cup of the prepared whipped topping with the pie filling mix, pumpkin, milk and spices. Mix slowly with rotary beater just until blended. About 1 minute. Pour into pie shell, chill until set, at least 2 hours. Garnish with prepared whipped topping.

IMPOSSIBLE PIE

Helen Smith

Preheat oven to 350°. Place the following in a blender.

4 eggs
6 T. margarine
1/2 c. flour
2 c. milk
3/4 c. sugar
1 c. coconut (any kind)
1 tsp. vanilla
1 tsp. butter flavor
1 tsp. coconut flavor

Blend until well mixed and pour into large 9 1/2 inch piepan. Bake about an hour. It's done when a knife inserted in the filling comes out clean.

TROPICAL PINEAPPLE MERINGUE PIE

Lottie Berggren

1 1/3 c. sugar
1/3 c. cornstarch
1 2/3 c. canned pineapple juice
5 eggs (separated)
2 T. butter or margarine
1/2 tsp. salt
1/2 tsp. cream of tartar
1 (9 inch) pie shell (baked)

Blend 3/4 cup sugar, cornstarch and pineapple juice together. Cook, stirring, until mixture begins to thicken. Continue cooking over low heat about 10 minutes, stirring often, until filling becomes thick and clear. Blend a little of hot mixture into well beaten egg yolks. Return mixture to pan and cook 2 to 3 minutes longer. Remove from heat, beat in butter or margarine, cool. Beat egg whites, salt and cream of tartar to soft peaks. Gradually beat in remaining sugar until stiff peaks form. Gently fold about 1/2 of meringue into cooled pineapple custard. Turn into baked pastry shell. Swirl remaining meringue over top. Bake at 350° for 15 minutes or until lightly browned. Cool thoroughly before cutting.

IMPOSSIBLE PUMPKIN PIE

Florence Linden - Nancy Berggren

1/2 c. evaporated milk
1 c. sugar
4 eggs
1/2 c. flour
1/4 tsp. salt
1 c. pumpkin
1 tsp. pumpkin pie spice

Put all ingredients in a blender and run for 3 minutes. Pour into a greased and floured 9 or 10 inch pie plate. Bake at 350° F. oven for 40 to 50 minutes.

INSTANT CHOCOLATE PIE

Kathy White

1 reg. instant vanilla pudding mix
1 reg. instant chocolate pudding mix
2 c. milk
1 tsp. burnt sugar flavoring
2 c. vanilla ice cream (softened)
1 (9 inch) graham cracker pie shell

Beat puddings, milk and flavoring together. Stir in ice cream. Pour into pie shell and refrigerate until firm.

MIRACLE PIE (makes it's own crust)

Sue Hammer

4 eggs
2 c. milk
1/2 c. flour
3/4 c. sugar
1/2 stick margarine
1/2 to 3/4 c. coconut
1 tsp. vanilla
Drop lemon extract

Put all ingredients into blender. Count to 10, pour into a large greased pietin, bake for 40 minutes at 350° or until a knife comes out clean.

RHUBARB PIE

2 1/2 c. rhubarb (unpeeled, cut in 1 inch pieces)
1 1/2 c. sugar
2 T. flour
2 tsp. lemon juice
Pinch salt
2 T. margarine
Pastry for double crust pie

Mix together fruit, sugar, flour, eggs, lemon juice and salt. Turn into pastry lined pan. Dot with margarine and top with crust. Bake 20 minutes at 400°. Reduce heat to 350° for 20 minutes.

RAISIN PIE

2 c. raisins
2 c. boiling water
1/2 c. sugar
Pastry for double crust
2 T. flour
2 tsp. lemon rind (grated)
2 T. lemon juice

Cover raisins with boiling water and cook 5 minutes. Stir together flour and sugar and add to raisins, stirring until mixture boils. Remove from heat, add lemon. Pour into shell and top with crust. Bake at 425° for 30 to 40 minutes.

PECAN PIE

3 eggs (beaten)
1 c. sugar
1 c. corn syrup
1/2 c. margarine (melted)
1 c. pecans
1/4 tsp. salt
1 tsp. vanilla
1 (9 inch) pie shell (unbaked)

Stir all ingredients together. Turn into unbaked shell and bake at 400° for 10 minutes. Reduce heat to 350° until set.

BUTTERSCOTCH PIE

Mrs. John (Julie) Bland

1 c. brown sugar
1/2 c. flour
1/4 tsp. salt
2 c. milk
3 eggs (separated)
2 T. margarine
1 tsp. vanilla
1 (9 inch) pie shell (baked)

Scald milk in top of double boiler. Stir together flour, sugar and salt. Add a little hot milk to make a smooth paste. Add paste to milk in double boiler and stir until thick. Cover and cook 10 minutes. Beat egg yolks and add vanilla. Add a little hot pudding to yolks and stir then add yolk mixture to pudding in pan. Cook only 1 or 2 minutes. Stir in margarine. When cooled, turn into pie shell and top with meringue made with the 3 egg whites.

BEST EVER PEANUT BUTTER PIE

Mix together until crumbly, 3/4 cup powdered sugar and 1/2 cup peanut butter, set aside.

Make cream filling of 3 cups milk, 3 egg yolks, pinch of salt, 3 tablespoons cornstarch, 1 tablespoons flour. Combine and cook until thickened. Cool. Add vanilla and pour into baked pie crust which has first been covered with 2/3 of the peanut butter mixture. Top with meringue of 3 egg whites beaten stiff with 1/4 cup sugar and 1/4 teaspoon cream of tartar. Sprinkle remaining 1/3 of peanut butter mixture over top and bake in 325° oven until lightly browned.

FRUIT PIE

2 graham cracker pie crusts or make crust in bottom of 9 x 13 inch pan.

1 c. sour cherries (drain)
Put in pan.
1 (14 oz.) can pineapple & juice

1/4 c. flour
1 1/2 c. sugar

Mix together and mix with fruit and juice in pan, cook and boil until clear. 1 small box orange Jello, stir in and let cool. 4 bananas (chunked) and 1/2 cup nuts. Stir in and pour in, top with Dream Whip.

CREAM PIE (banana, coconut, pineapple or raisin cream) Julia Bland

2 c. milk
1/2 c. flour
3/4 c. sugar
1 pie shell (baked)
Pinch salt
2 tsp. vanilla
3 eggs (separated)

In top of double boiler, scald milk. In bowl, stir together flour, sugar and salt. Add a little hot milk and stir to make a smooth paste. Add paste to hot milk in pan, stirring until thick. Cover and let cook 10 minutes. Beat egg yolks and vanilla. Add a little hot pudding to yolks, stir and return to pan and cook 1 or 2 minutes. Let pudding cool. Turn into shell, top with meringue.

Variation- Use sliced banana or coconut or well drained pineapple or 1 cup cooked raisins added to pudding.

LEMON PIE Julia Bland

1 c. sugar
6 T. flour
Pinch salt
1 1/4 c. water
1 (9 inch) pie shell (baked)
3 eggs (separated)
2 T. margarine
1/4 c. lemon juice (fresh squeezed)
2 tsp. lemon rind (grated)

Mix sugar, flour and pinch of salt together. Add 1/4 cup water to make a paste. Beat egg yolks with remaining water. Add to paste. Cook, stirring until thickened. Cover and cook 10 minutes over very low heat or in double boiler. Remove from heat and add lemon juice and rind. Let cool and turn into shell. Top with meringue.

LEMON CREAM PIE Laverne Currie

To the grated rind and juice of 1 lemon, add 1 cup sugar, 1 heaping tablespoon of flour, butter the size of a walnut, yolks of 2 eggs, cream mixture like a cake. Add 1 cup milk and the beaten whites of the 2 eggs (stiff). Bake in an unbaked shell just like a custard pie. Put a little cinnamon on top. Makes a cake on top and a custard below.

RHUBARB CREAM PIE

Mrs. Agnes Johnson

Melt 2 tablespoons butter, add 2 cups diced rhubarb and 1 cup sugar. Cook slowly until rhubarb is tender. Combine:

1/4 c. sugar
2 T. cornstarch
2 egg yolks (well beaten)
1/4 c. light cream
1/8 tsp. salt

Add to rhubarb and cook until thick, cool. Pour into baked 8 inch pie shell. Top with meringue. Bake at 350° for 12 to 15 minutes.

TRANSPARENT PIE (1870)

Marjorie Davis

Mix all together and pour into unbaked pie shell:

3 eggs (beaten)
1 c. sugar
1 tsp. vanilla
1/2 c. butter (melted)

Combine:

1/2 c. water
1 tsp. cloves
1 tsp. cornstarch

Bake at 350° until sliver knife inserted comes out clean.

OLD FASHIONED MINCEMEAT FOR PIE

Mrs. John (Jane) Thomas*

1 1/2 lb. beef (no fat)
1 1/2 lb. pork (no fat)
1/2 lb. suet
2 oranges
2 lemons
1/2 lb. citron
8 c. tart apples (chopped)
2 (15 oz.) pkg. raisins
3 (11 oz.) pkg. currants
1 lb. brown sugar
1 c. molasses
2 tsp. cloves
1 T. cinnamon
1 T. ginger
1 tsp. nutmeg
3 c. apple juice
2 c. meat broth
4 c. sugar

Cook meat until very well done and put all together. Cook slowly for 1 hour.

CREAM RAISIN PIE

Mrs. Rolla (Lillie) Thompson*

1 c. sour cream
1 c. raisins
1 c. sugar
2 egg yolks
3/4 tsp. cinnamon
Cloves
Vanilla
Pinch salt
1 T. cornstarch

Boil raisins until done. Add remaining ingredients and boil until thick. Place in baked pie shell and spread with a meringue and brown.

LEMON CHIFFON PIE

Mrs. John (Julie) Bland

1 c. sugar
6 T. flour
Pinch salt
1 1/4 c. water
3 eggs (separated)
2 T. margarine
1/4 c. lemon juice (fresh squeezed)
2 tsp. lemon rind (grated)
1 (9 inch) pie shell (baked)

Mix 3/4 cup sugar, flour and salt. Add 1/4 cup water to make a smooth paste. Beat egg with remaining 1 cup water and add. Cook all together, stirring until thick. Cover and cook 10 minutes on very low heat or in double boiler. Remove from heat and add butter and lemon juice and rind. Beat egg white with 1/4 cup sugar until stiff. Pour hot pudding into egg white and fold until well mixed. Turn into baked shell and refrigerate top with Dream Whip, if desired.

CUSTARD PIE

Mrs. John (Julie) Bland

3 eggs
1/2 c. sugar
1/4 tsp. salt
2 1/4 c. scalded milk
2 tsp. vanilla
Nutmeg
1 (9 inch) pie shell (unbaked)

Beat eggs, add sugar, salt and vanilla. Add scalded milk and pour into unbaked shell. Sprinkle top with nutmeg. Bake at 425° for 10 minutes. Reduce heat to 325° until done. Knife inserted in middle comes out clean when done.

HARVEST TABLE APPLE PIE

Nancy Carlgren McDonald

Prepare pastry for 2 crust 9 inch pie. Fill bottom shell with 6 medium sliced apples. Combine 1 tablespoon cornstarch, 1 teaspoon cinnamon, 1/4 teaspoon salt, 3 tablespoons sugar, 3 tablespoons melted butter and 1/3 cup Karo blue label syrup. Pour over apples.

Cover with top crust and bake at 400° for 45 minutes, or until crust is browned. Mix 1/4 cup brown sugar, 2 tablespoons flour, 3 tablespoons Karo blue label syrup, 2 tablespoons softened margarine and 1/4 cup chopped nuts. Spread over top of pie. Return to oven for 10 minutes, or until topping is bubbly.

GREEN TOMATO PIE

Lottie Berggren

4 c. green tomatoes (slice thin)

Mix together:

1 1/4 c. sugar
1/4 tsp. salt
4 to 5 T. flour
2 T. vinegar
1/2 tsp. cinnamon
1/2 tsp. nutmeg

Mix well with tomatoes and vinegar. Put into unbaked pie shell and top with crust. Sprinkle top with sugar and cinnamon mixed. Bake at 400° oven 60 minutes or until tomatoes are done. Tomatoes can be cooked before and cooled to shorten the time of baking.

FOOL PROOF PASTRY

Pauline Anderson

6 T. water
1 T. vinegar
1 egg
3 c. flour
1 tsp. salt
1 c. shortening

Blend water, vinegar and egg. Measure flour and salt into bowl. Cut in shortening until like coarse corn meal. Add liquid and blend with fork until it forms ball. This makes 3 or more 9 inch pie shells. Can be frozen for future use.

TENDER PIE CRUST

Mrs. Everett (Gladys) Johnson

4 c. flour (sifted)
1 T. sugar
1 1/2 tsp. salt
1 1/2 c. lard
1 egg
1 T. vinegar
1/2 c. cold water

Blend flour, sugar and salt. Cut in lard until size of peas. Beat egg, blend in vinegar and water. Sprinkle over flour mixture, a tablespoon at a time, mixing with a fork. Chill before rolling. Makes 2 (9 inch) 2 crust pies and 1 (9 inch) pie shell.

BAKED ALASKA PIE

Mrs. Everett (Gladys) Johnson

1 (9 inch) pie shell (baked)
1 (10 oz.) pkg. frozen strawberries (thaw, drain)
1 qt. vanilla or strawberry ice cream
3 egg whites
1/4 tsp. cream of tartar
6 T. sugar

Spread softened ice cream in cooked pie shell. Freeze several hours or overnight. Spread strawberries over ice cream.

Continued Next Page.

BAKED ALASKA PIE (Continued).

Make meringue and spread carefully over ice cream. Cover ice cream completely. Set pie on board in oven and bake at 500° for 5 or 6 minutes, until meringue is light brown. Cut into 6 or 8 pieces and serve immediately or return to freezer for a short while. May substitute other flavors ice cream and other fruits.

GRAHAM CRACKER CRUST

3 c. graham crackers (crushed)
1 c. powdered sugar
1 cube butter (melted)

Does not have to be baked. Refrigerate.

NO ROLL SINGLE PIE CRUST

1 1/4 c. flour
2 tsp. sugar
2 T. milk
1/2 tsp. salt
1/2 c. oil

Mix all together right in piepan and press to pan. Bake at 400° until brown or fill and bake as recipe directs.

ECONOMY MINCEMEAT — Mrs. Eleanora Noble

1 c. hamburger or other lean beef
1 c. water
1/2 tsp. salt
3 c. apples (diced or cooked)
1 c. raisins
1 orange (diced)
1 c. brown sugar (packed)
1/2 c. vinegar
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. nutmeg
1/2 tsp. allspice
1 T. butter or margarine

Simmer meat, water and salt for a few minutes, until meat looses its color. Add remaining ingredients. Place in 2 pie shells and top crust and bake at 350° for 45 minutes. I used lean beef and broth that meat was cooked in. Yield: 2 pies.

* * * * *

Pardon our past offences, Father, and make us truly thankful for these and all other blessings, for Christ's sake. Amen.

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POOR MAN'S COOKIES (Bar) — Mrs. Gerry (Delores) Thompson

1 c. raisins
2 c. water
Cook until 1 cup juice left. Add juice later. Cream:
1 c. sugar
1 egg
1/2 c. oleo
Add:
2 c. flour
1 tsp. allspice
1/4 tsp. salt
1/4 tsp. cloves
1 tsp. soda
1/2 c. nuts
1 tsp. cinnamon

Bake on greased cookie sheet or jelly roll pan. While still warm, glaze with powdered sugar frosting.

PEANUT BUTTER BARS — Kristine Freed

1 c. graham crackers (crushed)
1 c. peanut butter
1 c. coconut (optional)
1 (1 lb.) box powdered sugar
1 tsp. vanilla

Mix the above with 1 cup melted oleo or butter. Pour into 9 x 9 inch greased pan and cool and cut into squares. In double boiler, melt 1 cake paraffin and small bag of chocolate chips. Dip squares in the above and lay on wax paper. This dip is enough for double recipe of squares.

HERSHEY CHOCOLATE BARS — Nina Robison*

1 c. sugar
1 stick oleo
Cream together the above.
4 eggs
1 (16 oz.) can Hershey syrup
1 c. flour
1/2 tsp. salt
1 tsp. vanilla
1/2 c. nuts (chopped)

Mix in order given and bake in greased sheet cake pan or cookie sheet at 350° for 25 minutes.

FROSTING:
2 T. butter
1 (6 oz.) pkg. chocolate chips
6 T. water
1 1/3 c. sugar

Mix frosting ingredients in saucepan. Cook until chocolate chips are melted and mixture is smooth, 3 minutes. Do not overcook. Cool. Pour over chocolate bars.

ICEBOX COOKIES

Mrs. Martin (Ellen) Johnson*

2 cups brown sugar, 1 teaspoon soda, 1 cup butter, 1/2 teaspoon cream of tartar, 1/2 cup cream, vanilla, 2 eggs, 4 cup flour. Sift dry ingredients and mix with the other mixture, let stand overnight in icebox or refrigerator, slice and bake in moderately hot oven.

UNBAKED COOKIES

Mrs. Oscar (Alma) Aspegren*

Bring to boil 3 minutes:

2 c. sugar
1/2 c. milk
1/2 c. shortening

Add:

3 c. quick oats
1 c. coconut
1/2 c. cocoa
1 tsp. vanilla

Drop by spoon on cookie sheet or waxed paper. Refrigerate for several hours.

SWEDISH SPRITZ COOKIES

Mrs. Carl (Esther) Lindberg*

1 c. butter
1 egg or 3 egg yolks
1/2 tsp. baking powder
1 tsp. almond flavoring
3/4 c. sugar
2 1/2 c. flour
1/8 tsp. salt

Thoroughly cream butter and sugar, add egg and flavoring. Beat well. Add sifted dry ingredients, mix to a smooth dough. Force through cookie press, forming various shapes. Bake about 10 minutes at 400°.

CHIP CHOCOLATE COOKIES

Mrs. Roy (Ethel) Thomas*

1 c. shortening
3/4 c. brown sugar
3/4 c. white sugar
2 eggs
1 tsp. vanilla
1 tsp. salt
1 tsp. soda
2 c. quick cooking oatmeal
1 pkg. chocolate chips
1 1/2 c. white flour

Bake for 10 minutes or until brown at 350°. You may double this recipe. It makes about 107 cookies, when doubled.

EASY CHOCOLATE BROWNIES

Mary Lewellyn - Mrs. Lloyd Nelson

1 stick oleo
1 c. sugar
4 eggs (add 1 at a time, beat well)
1 tsp. vanilla
1 can Hershey chocolate syrup
1 c. plus 1 T. flour
1/2 tsp. baking powder

Mix in order given. Pour into 10 x 15 inch pan. Bake at 350° for 30 minutes.

Mary Lewellyn adds 1 cup nuts and bakes in 9 x 13 inch pan for 25 to 30 minutes.

FROSTING:

6 T. milk
6 T. oleo
1 1/2 c. sugar

Bring to boil and boil about 1 minute (Mary boils only 30 seconds). Remove from heat, add 1/2 cup chocolate chips. Beat till melted, spread while warm on brownies. Mary frosts cooled brownies. This is a good frosting for a cake.

WATERGATE COOKIES

Frances Gritten

1 box white cake mix
1/2 c. oil
2 eggs
1 box pistachio pudding mix
1/2 c. nuts
1/2 c. coconut

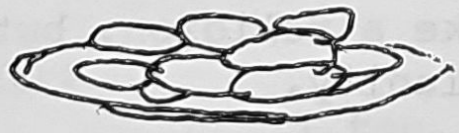
Mix all together until well blended. Drop from teaspoon onto greased cookie sheet. Bake at 350° for 10 minutes.

CHOCOLATE DROPS

Helen (Paul A.) Nelson

1 (12 oz.) pkg. chocolate chips
1 (15 oz.) can sweetened condensed milk
1/4 c. butter or oleo
1 tsp. vanilla
1 c. all-purpose flour
1 c. nuts (chopped)

Melt chocolate, milk and butter together. Remove from heat. Stir in vanilla, flour and nuts. Drop by spoonfulls onto ungreased cookie sheet. Bake in 350° oven about 7 minutes. Cookies remain the size you make them so this can make a varied number.



NUT STICKS

Edna Robison

2 eggs (beaten)
2 c. brown sugar
1 c. flour (sift with salt)
1/4 tsp. salt
1 tsp. vanilla
1 c. nuts (chopped)
1/4 tsp. soda

Mix in order given and bake in a greased shallow pan 9 x 13 x 1/2 inch. Bake at 375° for 15 minutes.

LEMON SQUARES

Norma Richards Nelson

1 c. flour
1 tsp. baking powder
2/3 c. sugar
1 egg
1 pkg. lemon pie mix
1 T. orange rind (grated)
1/2 c. butter

Combine all ingredients in a mixing bowl. Beat 1 minute. Crumble into a greased 9 x 13 inch baking pan. The mixture spreads during baking. Bake at 350° for 15 to 20 minutes, until light golden brown. Cool about 5 minutes and cut into small squares. I usually make 32 squares. Frost with lemon flavored powdered sugar icing.

SUGAR COOKIES

Mrs. Hans Nelson*

Heat oven to 400°. Blend together:

1/2 c. shortening
1/2 tsp. salt
1 tsp. lemon rind (grated)
1 c. sugar

Beat in:

1 egg (unbeaten)
2 T. milk

Stir in:

2 c. flour (sifted)
1 tsp. baking powder
1/2 tsp. soda

Drop by rounded teaspoonfuls on lightly greased baking sheet. Grease bottom of a glass. Dip glass in sugar and flatten each cookie. Sprinkle cookies with nutmeg. Bake 8 to 10 minutes, until light golden. Cool on a rack. Makes about 3 dozen.

God and one man can make a religion, but it takes God and two men to make Christianity.

SALTED PEANUT COOKIES

Marjorie Stafford

Cream:

1 c. shortening
3 eggs
1 1/2 c. white sugar
1 c. brown sugar

Dissolve 2 teaspoon soda in 2 tablespoon hot water. Add to creamed mixture. Mix in:

2 c. flour
5 c. uncooked oatmeal
1 c. coconut
1 tsp. baking powder
1/2 tsp. salt
1 1/2 c. salted peanuts

Drop by teaspoon onto greased cookie sheet and bake at 350° for 10 to 12 minutes.

CHURCH WINDOW CANDY COOKIES

Glada Isaacson

Melt in top of double boiler:

1 (12 oz.) pkg. chocolate bits
1 stick margarine

Cool and add 1 (10 ounce) package colored miniature marshmallows. Mix thoroughly and form into rolls. Roll in coconut and place in refrigerator. Slice as needed. The colored marshmallows make it look like church windows.

RANCHHOUSE COOKIES

Vergie Peterson

1 c. sugar
1 c. brown sugar
1 c. shortening
2 eggs
2 c. oatmeal
Chocolate chips (if desired)
1 tsp. vanilla
2 c. flour
1 tsp. soda
1 tsp. baking powder
1 c. coconut or nutmeats (if desired)

Bake in balls and flatten with a glass. Bake 10 to 12 minutes at 350°.

OATMEAL CRISPIES

Luella Nystrom

Thoroughly cream:

1 c. shortening
1 c. brown sugar
1 c. granulated sugar

Add and beat well:

2 eggs (beaten)
1 tsp. vanilla

Add sifted dry ingredients:

Continued Next Page.

OATMEAL CRISPIES (Continued).

1 1/2 c. flour
1 tsp. salt
1 tsp. soda

Add and mix well:

3 c. quick cooking oatmeal
1/2 c. nuts (chopped)(if desired)

Make small balls and press down flat. Bake at 350° for 10 minutes.

PRALINE COOKIES — Ethel (Clarence) Nelson

Place 24 graham crackers on a buttered cookie sheet. Boil 1 1/2 sticks oleo and 1 cup brown sugar for 2 minutes. Add 1 cup nuts. Pour over the graham crackers. Bake in 350° oven for 8 minutes. Cool and serve.

SUGAR COOKIES — Edith Odell

2 eggs
2 sticks oleo
1 c. powdered sugar
1 c. granulated sugar
1 c. cooking oil
4 1/2 c. flour
1 tsp. cream of tartar
1 tsp. soda
1 tsp. salt
1 T. vanilla
1 tsp. almond flavor

Mix together ingredients and leave in refrigerator overnight. Shape dough into balls and place on greased cookie sheet. Press down with glass dipped in sugar. Bake at 350°. Start timing at 10 minutes.

DIABETIC RAISIN SPICE COOKIES — Glada (Alvin) Peterson

1 T. liquid sweetener
2/3 c. water
1/4 c. shortening
1 c. seeded raisins
1 tsp. cinnamon
1/4 tsp. nutmeg

Boil all the above ingredients 3 minutes together. Let cool. Taste batter and if not sweet enough, add more sweetener. Add 1 teaspoon salt, beat in 1 egg. Sift together 1 cup flour and 1 teaspoon baking powder, mix well. Drop by spoonfuls on greased cookie sheet. Bake at 350°. These do not brown easily. I find they get too hard trying to get them browned.

COWBOY COOKIES

Linda Berggren

1 c. shortening
1 c. brown sugar
1 c. white sugar

Cream the above together, then add 2 eggs, 1 teaspoon vanilla and beat.

2 c. flour
1 tsp. soda
1 tsp. baking powder
1/2 tsp. salt

Sift together and add to other mixture, then stir in 2 1/2 cups quick cooking oats, 1 small package (6 ounce) chocolate chips. Drop on ungreased cookie sheet. Bake at 375° for 8 to 10 minutes.

SPRITZ

Ruby Moravek

1/2 c. butter or oleo
1/2 (1 1/2 oz.) pkg. cream cheese
1/4 c. sugar
1/2 tsp. vanilla
1 c. flour

Cream the butter and cheese, add other ingredients and mix. Put in a cookie press. Bake at 375° for 8 to 10 minutes.

M & M COOKIES

Nancy Berggren

1 c. shortening
1 c. brown sugar
1/2 c. granulated sugar
2 tsp. vanilla
2 eggs
2 1/4 c. flour
1 tsp. soda
1 tsp. salt
1 1/2 c. M & M plain chocolate candies

Blend shortening and sugars. Beat in vanilla and eggs. Sift remaining dry ingredients together, add to the sugar and egg mixture. Mix well. Stir in 1/2 cup M & M candies, reserve remaining candies for decorating. Drop from teaspoon onto ungreased cookie sheet. Decorate tops of cookies with remaining M & M plain chocolate candies as desired. Bake at 375° for 10 to 12 minutes, until golden brown.

SPICED FRUIT DROP COOKIES

Ila Marie VanNortwick

2 c. flour (sifted)
1/2 tsp. salt
1 tsp. cloves
1/2 c. soft shortening
1 egg (unbeaten)
1 c. raisins (cook in small amount of water)
1 c. apples (unpeeled, chopped)
1/4 c. raisin juice
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. nutmeg
1 1/3 c. brown sugar
1 c. nuts

Cream shortening and brown sugar. Add unbeaten egg and beat well. Add dry ingredients with raisin juice. Add raisins, apples, nuts. Bake at 375° for 11 to 14 minutes. While cookies are still warm, cover with glaze. Drop cookie dough by teaspoon.

GLAZE:

1 1/2 c. powdered sugar
1 T. soft butter
2 1/2 T. light cream
1/2 tsp. vanilla
1/8 tsp. salt

Mix together and spread on cookies while warm.

OATMEAL COOKIES

Anna McBride

1/2 c. brown sugar
1/2 c. white sugar
2 eggs
2 c. flour
1 c. shortening
1 tsp. cinnamon
1 c. walnuts
1 c. raisins
2 c. oatmeal
1 tsp. salt

Cook raisins 15 minutes, cool. Use 5 tablespoons of juice in dough. Cream sugar and shortening, add vanilla and eggs. Mix. Sift flour, soda, salt, cinnamon and add to the dough. Add oatmeal, raisins and nuts. Drop by teaspoon on cookie sheet. Bake at 375° for 8 to 10 minutes.

POTATO CHIP COOKIES

Olive Richards*

Cream together:

1 c. margarine
1 c. white sugar
1 c. brown sugar

Add 2 eggs, 1 teaspoon vanilla and beat well. Add 2 cups coarsely crushed potato chips and 1 (6 ounce) package butterscotch chips. Sift together 2 1/2 cups flour and 1 teaspoon baking soda. Stir into creamed mixture. Drop by teaspoon on greased cookie sheet. Bake for 10 to 12 minutes at 375°.

BACHELOR BUTTON COOKIES

Eleanora Noble

1 c. butter or margarine
1 c. light brown sugar
1 egg
1/8 tsp. salt
2 c. flour
1 tsp. soda
1/2 c. nuts
1 c. coconut

Mix ingredients together in order listed. Roll dough into balls about inch in size. Place on cookie sheet and press with fork. Bake at 400° for 10 minutes. Yield: 5 dozen.

RITZ COOKIES

Mrs. Pat Sandell

1 c. dates (chopped)
1 can Eagle Brand milk
1/2 c. nuts (chopped)

Cook dates and milk over low heat in double boiler until thick. Add nuts, take off heat and cool slightly. Spread on salted side of Ritz cookies. Bake 5 to 8 minutes on cookie sheet at 350°. Let cool. May be frosted with a powdered sugar frosting or left plain.

BUTTERSCOTCH OR LEMON COOKIES

1 pkg. butterscotch chips or lemon chips
1/4 c. peanut butter

Melt all together in a pan, as soon as it is melted, add 1 1/2 cups Special K cereal. Mix and put out by spoonfuls on waxed paper. Let cool to set. Can be hardened in refrigerator.

POTATO CHIP COOKIES

Miss Alice Nelson

1 stick butter or oleo
1/2 c. sugar
3/4 tsp. vanilla
1 3/4 c. flour
1 lg. handful potato chips (crumbled up)

Cream butter and sugar well. Add flour and vanilla, then add potato chips. Drop by teaspoonfuls on ungreased cookie sheet. Bake at 375° for 14 minutes. Makes 3 dozen.

A friend is a gift whose worth cannot be measured except by the heart.

NEVER FAIL CHOCOLATE CHIP COOKIES

Edith Odell

1 c. shortening
3/4 c. brown sugar
3/4 c. granulated sugar
2 eggs
1 tsp. vanilla
1 tsp. salt
1 tsp. soda

Mix thoroughly, then add:

2 c. oatmeal
2 c. flour

Mix again, then add 1 small package chocolate chips and 1 cup nuts, if desired. Drop by teaspoon on greased cookie sheet. Bake at 350° oven, start timming at 9 minutes. Do not overbake cookies, this is what makes hard cookies.

GRANDMA'S WHITE SUGAR COOKIES

Margie Nelson

1 c. Crisco
1 1/3 c. white sugar
1 tsp. vanilla
2 eggs
3 c. white flour
1 tsp. soda
1 tsp. baking powder
1/4 tsp. salt

Cream shortening and sugar. Add eggs and vanilla. Beat well. Sift dry ingredients and add slowly. Dough should be stiff. Make into small balls and roll in sugar. Place on a greased cookie sheet. Press each ball down with a small glass or fork. Bake 6 to 8 minutes at 375°. Makes 3 or 4 dozen.

CARROT COOKIES

Nellie Cline

1 c. sugar
3/4 c. shortening
1 egg
1 c. carrots (cooked, mashed)
2 c. flour (sifted)
2 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla
1/2 tsp. lemon extract

Cream sugar and shortening. Add egg and mashed carrots. Sift together flour, baking powder and salt and add to mixture. Add flavorings and mix well. Drop from teaspoon on greased baking sheet and bake 10 to 12 minutes in preheated 400° oven. Ice with orange juice and rind mixed with powdered sugar. I use canned orange juice and powdered sugar for icing.

Happiness is not a station you arrive at, but a manner of traveling.

CHOCOLATE FUDGE COOKIES

Marilyn Bookless Gantz

Melt together in double boiler:
2 T. butter
1 1/2 c. chocolate chips

Remove from fire, add:
1 can Eagle Brand sweetened condensed milk

Stir in milk. Add:
1 c. flour (sifted)
1 tsp. vanilla
1 c. nuts (chopped)

Drop by small teaspoonfuls on a greased cookie sheet. Bake at 325° for 10 to 12 minutes. Cookies will be tough if over-baked or baked in too hot an oven. Cookies contain no baking powder and do not rise but are very fudge like. Makes 3 or 4 dozen cookies.

APPLE BAR COOKIES

Marjorie Stafford

1 apple (diced)
1/2 tsp. soda
1/2 tsp. salt
1/2 c. shortening
1 egg
1 c. flour
6 T. white sugar
6 T. brown sugar
1 tsp. vanilla
1/4 tsp. hot water
1/2 c. nuts (chopped)

Sift dry ingredients, cream shortening and sugars. Add water, egg and dry ingredients. Fold in nuts and apple. Pour in a greased square pan. Bake at 350° for 20 to 25 minutes. Cool. Cut into squares.

APRICOT BARS

Enola Boylan

1 1/2 c. flour (sifted)
1 tsp. baking powder
1/4 tsp. salt
1 1/2 c. quick cooking oats
1 c. brown sugar
3/4 c. butter or margarine
3/4 c. apricot preserves or jam

Sift dry ingredients, flour, baking powder and salt. Stir in oats and sugar. Cut in butter till crumbles. Pat 2/3 of crumb mix into 1 x 7 x 1 1/2 inch pan. Spread with preserves. Cover with remaining crumbs. Bake at 375° about 35 minutes or until browned. Cool. Cut into squares. Is also good with other jams, especially pineapple.

COCONUT CARAMEL BARS (no bake) — Ruby Reed

1/2 c. butter
1/2 c. brown sugar (packed)
3/4 c. caramel or butterscotch sundae topping
1/2 c. flour
1 egg
1 c. graham cracker crumbs
2 1/2 c. flaked coconut

Combine all ingredients, except cracker crumbs and coconut in saucepan. Bring to a full boil, boil 5 minutes, stirring constantly. Stir in graham cracker crumbs and coconut, spread in a well buttered 8 or 9 inch square pan. Refrigerate.

Variation- Chocolate coated bars. Melt 1 cup chocolate chips and 2 tablespoons shortening over hot water, spread 1/2 in buttered pan, refrigerate until set. Top with coconut caramel mixture, then drizzle with the remaining chocolate. Refrigerate.

CHERRY BARS — Jackie (Reggie) Reed

1 c. shortening
1 3/4 c. sugar
1 1/2 tsp. baking powder
3 c. flour
4 eggs
1 tsp. vanilla
1/2 tsp. salt
1 can cherry pie filling

Mix and pat 2/3 batter in 9 x 13 inch pan. Spread pie filling over top. Drop remaining batter on top of filling. Do not spread. Bake at 350° for 45 minutes. Drizzle with powdered sugar frosting while warm.

COFFEE PARTY SPICE BARS — Glada (Alvin) Peterson

1/4 c. shortening
1 c. brown sugar
1 egg
1/2 c. hot coffee
1 1/2 c. flour (sifted)
1/4 tsp. salt
1 tsp. baking powder
1/2 tsp. soda
1 tsp. cinnamon
1/2 c. raisins
1/4 c. nuts (chopped)

Cream shortening with brown sugar and egg. Stir coffee and flour into creamed mixture. Sift together salt, soda, baking powder and cinnamon and combine with other ingredients. Add raisins and nuts, blend well and bake in a greased and floured 13 x 9 inch pan at 350° for 15 to 20 minutes. Cut into squares and ice with thin confectioners' sugar icing. Makes 2 dozen bars.

BANANA CHOCOLATE BARS

Esther (Joseph) Johnson

2/3 c. butter
2/3 c. white sugar
2/3 c. brown sugar
1 egg
1 tsp. vanilla
1 c. ripe banana (mashed)
2 c. flour (sifted)
2 tsp. baking powder
1/2 tsp. salt
1 c. semi-sweet chocolate chips (room temperature)

Cream butter with sugars until light and fluffy, add egg and vanilla. Beat thoroughly. Blend in bananas. Sift flour with baking powder and salt. Add to creamed mixture. Stir in chocolate chips. Bake at 350° oven in 9 x 13 inch pan about 30 minutes.

PEANUT BUTTER BROWNIES (a favorite of kids)

Marilyn Bookless Gantz

1/2 c. peanut butter (any style)
1/3 c. butter or margarine
1 c. sugar
1/4 c. dark brown sugar (packed)
2 eggs
1 c. all-purpose flour
1 tsp. baking powder
1/4 tsp. salt
1 (6 oz.) pkg. semi-sweet chocolate chips or 1 (3 1/2 oz.) can flaked coconut
1/2 tsp. vanilla extract

Beat first 2 ingredients until blended. Gradually add sugars and beat until fluffy. Add eggs, 1 at a time, beating well after each. Add dry ingredients and mix well. Add vanilla. Mix. Stir in chocolate pieces and spread in buttered 9 inch square pan. Bake in moderate oven (350°) 30 to 35 minutes. Cool in pan on cake rack. Cut into 2 1/4 inch squares. Makes 16 squares.

COCONUT SQUARES

Emma Berggren

1 pkg. white cake mix
1 c. coconut
1/2 c. brown sugar
1/2 c. oatmeal
1/3 c. water
2 eggs

Combine all ingredients and spread in a 9 x 13 inch pan. Cover with mixture with 1 tablespoon sugar and 1/2 cup nuts. Bake 25 minutes in a 350° oven. Cut in squares when cool.

APPLESAUCE JUMBLES (cookies) Delores Thompson

2 1/2 c. flour
2 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
1/2 tsp. nutmeg
1/8 tsp. cloves
1 c. sugar
1/2 c. shortening
3 eggs
1 c. raisins
3/4 c. applesauce
1/2 c. nuts (chopped)

Preheat oven to 375°. Sift flour, baking soda, salt, cinnamon, nutmeg and cloves together. Set aside. Combine sugar and shortening and beat until creamy. Beat eggs, 1 at a time, into creamed mixture. Stir in sifted flour mixture, raisins, applesauce and nuts. Drop by tablespoons on a greased and floured cookie sheet. Bake 12 minutes. Makes about 4 dozen. Spread with a brown sugar frosting, if desired.

PINEAPPLE COOKIES Mrs. Joyce Johnson

2/3 c. shortening
1 1/2 c. sugar
2 eggs
1 (8 oz.) can crushed pineapple
1 tsp. lemon extract
1/2 tsp. soda
1 T. hot water
3 c. flour (sifted)
1/4 tsp. salt

Cream together shortening and sugar. Add eggs and 1/4 cup pineapple liquid drained from pineapple and beat 2 minutes. Dissolve soda in hot water and mix into batter. Add flour, salt and lemon extract and mix until smooth. Drop batter by teaspoon on greased cookie sheet. Press 1/4 teaspoon well drained pineapple in center of each. Makes 6 1/2 dozen cookies.

KISSES OR MERINGUE COOKIES Grace Cooper

2 egg whites
3/4 c. sugar
16 oz. chocolate chips
1/8 tsp. salt
1/8 tsp. cream of tartar

Beat egg whites, salt and cream of tartar. Gradually add sugar and beat until stiff. Fold in chocolate chips. Drop by teaspoon on brown paper placed on cookie sheets. You may use 1/4 cup chopped nuts with 1 (6 ounce) package chocolate chips instead.

You may put a chip on top of each cookie. You may add a few drops of mint flavoring and a drop of green coloring if desired. Bake at 300° for about 25 minutes.

CHOCOLATE CHIP PECAN BARS

Mrs. Everett (Gladys) Johnson

2 c. brown sugar
2/3 c. margarine
3 eggs
1/2 tsp. butter flavoring
2 3/4 c. flour
3 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla
1/2 c. pecans (chopped)
1 (6 oz.) pkg. chocolate chips

Cream together sugar and shortening. Add eggs and flavorings and beat until fluffy. Add dry ingredients and mix well. Fold in chips and nuts. Bake 25 to 30 minutes at 350° in pan 10 x 15 inch.

CHERRY WINKS

Mrs. Joseph Johnson

Sift together:
2 1/2 c. flour (sifted)
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt

Blend:
3/4 c. butter or margarine (softened)
1 c. sugar

Add and beat:
2 eggs

Stir in:
2 T. milk
1 tsp. vanilla flavoring

Add with dry ingredients:
1 c. nutmeats (chopped)
1 c. pitted dates (finely cut)
1/3 c. maraschino cherries (finely cut)

Mix well and shape dough into balls, using a tablespoon of dough for each. Roll balls in 2/3 cup cornflake crumbs. Place on greased baking sheet. Top each cookie with 18 maraschino cherries, cut in quarters. Bake at 375° for about 12 minutes or until lightly browned. Yield: 72 cookies.

HOMEMADE OATMEAL COOKIE MIX

Ethel Modlin

2 t. soda

1 c. shortening
4 c. flour (sifted)
2 tsp. salt
2 c. sugar
1 c. brown sugar (packed)
4 c. oatmeal (quick)

Sift together flour, soda and salt. Mix in sugars cut in shortening until mixture resembles fine crumbs. Blend in rolled oats, mix thoroughly. Store in covered container at room temperature. Usually double recipe as it keeps a long time. See below for baking.

PINEAPPLE NUT COOKIES — Ethel Modlin

4 c. cookie mix (above)
1 egg
1 tsp. vanilla
1 sm. can crushed pineapple
1/2 c. nuts

Combine all ingredients and mix well. Drop by teaspoonfuls onto greased cookie sheet. Bake at 375° for 12 to 15 minutes.

VANILLA DROPS — Ethel Modlin

3 c. cookie mix (above)
1 egg
1/4 c. milk
1 tsp. vanilla

Combine all ingredients and mix well. Drop by teaspoonfuls onto greased sheet. Raisins, nuts or chocolate chips may be added. Bake at 350° oven for 12 to 15 minutes.

NO BAKE ORANGE COCONUT COOKIES — Mrs. C. H. West

Mix with fingers, will be sticky:

1 box vanilla wafers (crushed fine)
1 stick oleo
1 (6 oz.) can frozen orange juice (thawed)
2 c. powdered sugar

Roll in small balls and dip in coconut. Always refrigerate. Will keep a long time. Use a tight container.

DISAPPEARING MARSHMALLOW BROWNIES (can double) — Mrs. Richard (Irena) Fogelberg

Melt in saucepan over medium heat, stirring constantly:

1/2 c. butterscotch pieces
1/4 c. margarine

Remove from heat. Cool to lukewarm. Lightly spoon flour in measuring cup and level off. Add to butterscotch mixture in saucepan and mix well.

3/4 c. flour
1/3 c. brown sugar
1 tsp. baking powder
1/4 tsp. salt
1/2 tsp. vanilla
1 egg

Fold into butterscotch batter, just until combined, about 5 strokes and spread in greased pan.

1 c. miniature marshmallows
1 c. semi-sweet chocolate pieces
1/4 c. nuts (chopped)

Bake at 350° for 20 to 25 minutes. Do not overbake. Center will be jiggly but becomes firm upon cooling.

BROWN SUGAR FROSTING

Mrs. Richard (Irena) Fogelberg

Melt 1/2 cup butter or margarine in saucepan. Add 1 cup brown sugar. Boil 2 minutes, stirring. Add 1/4 cup milk and bring to a full boil, cool. Gradually add 2 cups sifted powdered sugar or amount necessary for desired thickness. Beat well until smooth. Frosts an oblong size cake or brownies.

OATMEAL COOKIES

Regina Tuley

2 c. reg. oatmeal
2 c. flour
1 c. sugar
1 c. shortening
2 c. raisins or dates (chopped)
1 c. nuts
2 eggs
1 tsp. soda (in 4 T. milk)
1 tsp. cinnamon (rounded)
1 tsp. vanilla
1/4 tsp. salt

Cream sugar and shortening, add eggs and milk. Add other ingredients. Drop by teaspoon on greased cookie sheet and bake in moderate oven until brown, about 15 minutes.

CALICO MERINGUES

Paula Gile

2 egg whites
Pinch cream of tartar
1/2 c. sugar
3/4 c. M&M plain chocolate candies

1- Beat egg whites with cream of tartar until foamy in a small deep dish. Gradually beat in sugar to make a stiff meringue. Fold in M & M candies.

2- Grease and flour a large cookie sheet. Drop meringue mixture by teaspoonfuls onto cookie sheet. Garnish each with an M & M.

3- Bake in slow oven (250°) for 30 minutes or until cookies are firm to the touch, but still white. Cool cookies on wire rack. Remove from sheet with a spatula. These cookies store well in a container with a tight cover.

CHOCOLATE CHERRY BARS

Ruby Reed

1 pkg. fudge cake mix
1 can cherry pie filling
1 tsp. almond extract
2 eggs (beaten)

Preheat oven to 350°. Use solid shortening (not oil) to grease, then flour 15 x 10 inch jelly roll pan or 13 x 9 inch pan. Mix in order given. Bake until done.

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CHOCOLATE CHERRY BARS (Continued).

FROSTING:

1 c. sugar
5 T. butter or oleo
1/3 c. milk
6 oz. package semi-sweet chocolate chips (1 cup)

Boil first 3 ingredients, stirring constantly for 1 minute. Remove from heat, stir in chocolate pieces until smooth, pour over bars.

SNICKERDOODLES COOKIES — June White

1 c. shortening (part butter or oleo)
1 1/2 c. sugar
2 eggs
2 3/4 c. flour
1 tsp. soda
2 tsp. cream of tartar
1/4 tsp. salt
2 T. sugar
2 tsp. cinnamon

Heat oven to 400°. Mix shortening, 1 1/2 cups sugar and eggs thoroughly. Measure flour by dipping method. Blend flour, cream of tartar, soda and salt. Stir in. Shape dough in 1 inch balls, roll in mixture of 2 tablespoons sugar and 2 teaspoons cinnamon. Place 2 inches apart on ungreased baking sheet. Bake 8 to 10 minutes. These cookies puff up at first and then flatten out.

PEANUT BUTTER COOKIES — Florence Linden

1 c. sugar
1 c. peanut butter
1 egg

Mix ingredients and drop by teaspoonfuls on cookie sheet. Bake in moderate oven.

SPICE BARS — Jane Ann Davenport

1 c. raisins
1/2 c. shortening or salad oil
1 egg (slightly beaten)
1/4 tsp. salt
1 tsp. cinnamon
1 tsp. allspice
1/2 c. walnuts (if desired)
1 c. water
1 c. sugar
1 3/4 c. flour (sifted)
1 tsp. soda
1 tsp. nutmeg
1/2 tsp. cloves

Combine raisins and water, bring to a boil, remove from heat. Stir in salad oil. Cool to lukewarm. Stir in sugar and eggs. Sift together dry ingredients, beat into raisins mixture. Stir in nuts. Bake at 375°. Grease 15 1/2 x 10 1/2 x 1 inch jelly roll pan for thin brownie size and bake 20 minutes. When cool, cut into bars. Dust with powdered sugar.

GRANDMA JOHNSON'S SUGAR COOKIE

Mrs. C. H. (Geneva) West

2 3/4 c. flour (sifted)
2 3/4 tsp. baking powder
1/2 tsp. salt
2 eggs (well beaten)
1 c. sugar
1 tsp. vanilla
1/2 tsp. almond extract
1/2 c. butter

Mix flour, salt and baking powder. Cream butter and sugar. Beat eggs well and add vanilla and almond. Add flour mixture. Chill for several hours in refrigerator. Roll out and cut in desired shapes. Use a small amount of flour to handle the dough (small amount at a time). We use this recipe for our Christmas cookies. Bake at 375° until lightly brown.

BROWN SUGAR COOKIES (BRUNEKAGER)

Measure and set aside:
2 c. sifted flour
Cream until softened:
1 c. butter
Add gradually, creaming until fluffy after each addition:
3/4 c. firmly packed
brown sugar
Blend in thoroughly:
1 egg yolk

Add the flour in fourths, mixing thoroughly after each addition. Shape dough into balls about 1/2 to 3/4 inch thick. Place about 2 inches apart on the cookie sheets. Using the back of a fork, flatten cookies with crisscross marks.

Set out pecans or walnut halves.

Press a nut onto the top of each cookie. Bake at 375° 8 to 10 minutes. Cool cookies about 2 minutes on cookie sheet. With spatula, remove cookies to cooling racks until completely cooled. About 7 dozen cookies.

* * * * *

ADDITIONAL RECIPES

O God our Father and our Friend,
Thanks for the food Thy love doth send
As we, Thy bounties now partake,
Make us anew for Thy son's sake.
Amen.

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FROSTINGS
CANDY

LUNDI

MARDI

CAKES - FROSTINGS

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BANANA LEMON LOAF

Saralyn Reece Hardy

2 c. flour (sifted)
3 tsp. baking powder
1/2 tsp. salt
1/2 c. shortening
1 c. sugar
2 eggs
1 c. bananas (mashed)
2 T. lemon juice
1 c. walnuts (chopped)
1 tsp. lemon rind (grated)

Sift together flour, baking powder and salt. Cream together shortening and sugar until light and fluffy. Add eggs, 1 at a time, beating well after each addition. Beat in bananas and lemon juice. Gradually add dry ingredients, mix just until moistened. Stir in walnuts and lemon rind. Turn batter into greased 9 x 5 x 3 inch loaf pan. Bake in moderate oven (350°) 50 minutes or until bread tests done. Cool for 10 minutes. Remove from pan. Cool. Makes 1 loaf. Especially good with black walnuts.

LIGHT CANDIED FRUITCAKE

Mrs. Richard (Irena) Fogelberg

Mix following with 1 cup flour:

1 c. dates (chopped)
1 c. candied pineapple (diced)
1 c. mixed candied fruit (thinly sliced)
1 c. candied cherries
1 c. nuts (chopped)

Stir together and set aside:

1 1/2 c. flour
2 tsp. baking powder
1 1/2 tsp. salt
1 tsp. allspice
1/2 tsp. cloves
2 tsp. cinnamon

Cream together and beat until light:

1 c. brown sugar
1/2 c. white sugar
1 1/4 c. shortening

Add, 1 at a time, beating well after each addition, 6 eggs. Add flour mixture alternately with 1/2 cup pineapple juice or other fruit juice. Also mix flour, fruit and nuts mixture and mix well. Pack batter lightly in angel food or bundt pan. Bake in preheated 250° oven about 3 hours or until cake is firm and pick inserted in center comes out clean. Place shallow pan of water on bottom rack of oven while cake is baking. Loosen edges of cake and let stand 20 minutes, then remove from pan. Optional- wrap in cheesecloth soaked in brandy, then in foil.

SPICE CAKE

Rosie James

2 c. flour
3 1/2 tsp. baking powder
1 1/2 c. sugar
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. cloves

Sift together above ingredients. Mix in 1/3 cup high grade shortening, 1 teaspoon vanilla and 1 cup milk. Beat 100 strokes or 2 minutes with mixer. Pour in greased pan and bake in moderate oven (350°) for 35 minutes.

STREUSEL CAKE

Mrs. Bill (Donna) Farrell

Heat oven to 350°. Grease and flour 13 x 9 x 2 inch pan.

Mix:

2 c. graham cracker crumbs
3/4 c. nuts (chopped)
3/4 c. brown sugar (packed)
1 1/4 tsp. cinnamon
3/4 c. butter or margarine (melted)

Reserve this mixture.

Blend:

1 pkg. Betty Crocker white cake mix
1 c. water
1/4 c. vegetable oil
3 eggs

Pour 1/2 of the batter into pan. Sprinkle with 1/2 of reserved crumb mixture. Spread remaining batter evenly over crumb mixture. Sprinkle with remaining crumb mixture. Bake until wooden pick inserted in center comes out clean, 45 to 50 minutes. Cool. Add vanilla glaze on top.

GLAZE:

1 c. powdered sugar
1 to 2 T. water

Water to desired consistency.

BUTTERSCOTCH COFFEE CAKE

Shirley Johnson

Blend:

1 pkg. yellow cake mix
1 pkg. butterscotch pudding mix

Add:

4 eggs
2/3 c. corn oil
3/4 c. water

Beat well with electric mixer. Pour batter into a well greased and floured 10 inch tube pan. Combine 1/2 cup sugar, 1 tablespoon cocoa and 1 teaspoon cinnamon. Sprinkle this mixture over the batter and cut mixture through batter to form a marble effect. Bake 1 hour in 325° oven.

DAD'S CAKE

Mrs. Elmer (Gertrude) Farlee

3 T. shortening
1 c. sugar
1 c. raisins
1 c. boiling water
1 tsp. nutmeg
1 tsp. cloves
1 tsp. cinnamon

Cook 3 minutes and cool. Add 2 cups flour and 1 rounding teaspoon soda. Add 3/4 cup nuts. Bake at 375° for 30 minutes.

CHAMPION SILVER CAKE

Mrs. Ollie (Elsie) Johnson*

3 c. sugar
1 c. butter
6 egg whites
2 c. milk
1/2 tsp. salt
4 tsp. baking powder
1 tsp. vanilla
5 c. cake flour

Beat the sugar and butter until very light and creamy. Add the milk alternately with the flour with which the baking powder and salt has been sifted together. Beat thoroughly. Add vanilla, then fold in the beaten egg whites. Bake about 40 minutes in 3 (9 inch) layers at 350°.

QUICK CHOCOLATE CAKE

Arlene Nystrom Bray

2 oz. chocolate
Melt together.
1/2 c. lard
2 c. sugar
1/2 tsp. salt
2 c. flour
1 c. boiling water
1 1/2 tsp. baking soda
1/2 c. sour milk
2 eggs (beaten)
1 tsp. vanilla

Mix and bake in 350° oven for 30 minutes or until done.

CHOCOLATE SHEET CAKE

1- Mix in a large bowl, 2 cups flour (no need to sift) and 2 cups sugar.
2- Combine in saucepan, 1 stick margarine, 1/4 cup oil or shortening 1/4 cup cocoa and 1 cup water.
3- Bring to a rapid boil and pour over the sugar and flour.
4- Beat well and add 1/2 cup buttermilk, 2 eggs, 1 teaspoon vanilla and 1 teaspoon baking soda.
5- Mix well and pour into greased and floured sheet pan or cake pan.
6- Bake in preheated 400° oven for 20 to 25 minutes.

MISSISSIPPI MUD CAKE (rich as candy) Katie (Raymond) Johnson

Mix together and bake in 350° oven in 13 x 9 inch cake pan for 30 minutes, no longer.

2 sticks oleo
1/2 c. cocoa
1 can coconut
1 1/2 c. flour
2 c. sugar
4 eggs
1 c. pecans (chopped)
1 tsp. vanilla

Spread with 1 large jar marshmallow creme as soon as it comes from oven. Let cool. Frost with 1 box powdered sugar, 1/2 cup oleo, 1/2 cup milk, 1/3 cup cocoa, 1/2 cup nuts and 1 teaspoon vanilla. Do not transport in car while still warm or you will have a mudslide.

PISTACHIO CAKE

Edie Hansen - Emma Berggren

1 (16 oz.) box almond flavored cake mix or white cake mix and 1 tsp. almond extract
1 (3 oz.) pkg. pistachio instant pudding mix
3/4 c. water (cold)
Green food coloring (optional)
3/4 c. cooking oil
4 eggs
1 tsp. almond extract (optional)

Stir cake mix with pudding. If more color is desired, add a few drops of green food coloring to the water. Add water and oil to the mix. Then add extract. Add the eggs, 1 at a time, using low speed of mixer, beat 5 minutes. Grease a large angel food cake or bundt cake pan. Bake at 350° for 45 to 50 minutes. Cool, then remove from pan. This cake freezes well. Top with powdered sugar frosting or whip cream.

BANANA CAKE

Mrs. Pat Sandell

1/2 c. shortening
1 1/2 c. sugar
4 T. milk
1 tsp. vanilla
2 eggs (well beaten)
2 c. flour
1/2 tsp. salt
1/2 tsp. soda
1 c. bananas (mashed)

Cream shortening, add sugar, vanilla, eggs and beat well. Add dry ingredients, alternate with milk and bananas. Bake at 350° for 45 minutes. May be placed in 2 layers or in 9 x 13 inch pan.

BUTTERMILK BROWNIES OR SHEET CAKE

Elizabeth Erickson

2 c. sugar
3 T. sugar
1/2 c. oleo
1/2 c. buttermilk
2 eggs
2 c. flour (sifted)
1 c. cold water
1/2 c. salad oil
1 tsp. soda

Sift sugar, flour and cocoa together in bowl. In saucepan, bring water, oleo and salad oil to a boil. Pour over dry ingredients and beat until creamy. Add buttermilk, soda and eggs. Beat thoroughly. Bake in greased jelly roll pan for 18 minutes at 400°. Frost warm brownies with following frosting.

FROSTING:

1/2 c. oleo
1/3 c. buttermilk
3 T. cocoa
1 lb. powdered sugar
1/2 tsp. vanilla

Bring oleo, cocoa and buttermilk to boil. Add powdered sugar and vanilla. Mix well. Spread on warm brownies. Nuts may be added.

CHERRY CHOCOLATE CAKE

1 pkg. chocolate cake mix
3 eggs
1 (21 oz.) can cherry filling
1 c. sugar
5 T. butter or margarine
1/3 c. milk
1 (6 oz.) pkg. semi-sweet chocolate pieces

Combine cake mix, eggs and cherry filling. Mix until well blended. Pour into greased and floured 9 x 13 inch pan. Bake at 350° oven for 35 to 40 minutes or until cake springs back when lightly touched. Frost when cool with the following: In a small saucepan, combine sugar, butter and milk, bring to a boil, stirring constantly and cook 1 minute. Remove from heat, stir in chocolate pieces until melted and smooth. Spread over cake.

RHUBARB CAKE

Mrs. C. H. West - Eva West Foster

1 c. brown sugar
3/4 c. white sugar
1 stick oleo
1 egg
1 c. buttermilk
1 tsp. soda
1 tsp. vanilla
2 1/2 c. flour
1 1/2 c. raw rhubarb (cut in small pieces)(add last)

Sprinkle on top of cake before baking, 1/4 cup sugar mixed with 1 tablespoon butter and 1 tablespoon cinnamon. Bake in greased 9 x 13 inch pan, 40 to 45 minutes. This is really good tasting and is moist. Rhubarb should be thawed before adding to this batter.

EMERGENCY SPICE CAKE

Lorine Goodwin

2 c. brown or white sugar
2 c. water
2/3 c. lard
1 c. raisins
1/4 tsp. salt
1/2 tsp. cinnamon
1 tsp. ground cloves
2 tsp. soda (mix with following)
1/3 c. water or cold coffee
4 c. flour (sift with following)
1 tsp. baking powder
1 c. nuts (chopped)(optional)
Nuts (whole or half)(optional)

Boil sugar, water, lard, raisins, salt and spices 5 minutes. Let cool, then add baking soda flour mixture. Mix thoroughly. Add chopped nuts. Pour into greased and floured rectangular or square cake pans and decorate with nuts. Bake at 350° for 30 to 35 minutes or until inserted knife comes out clean.

CARAMEL CAKE

Lynn Boylan Rippe

Cream:
1/2 c. oleo
1 1/2 c. sugar
2 egg yolks

Add:
1 c. cold water
2 c. flour

Beat 5 minutes. Add:
2 T. burnt sugar
1 tsp. vanilla

Sift:
1/2 c. flour
2 tsp. baking powder

Then add the well beaten whites of 2 eggs. Bake in layers at 350° until done. May be baked in 9 x 13 inch pan.

CARAMEL SYRUP: (burnt sugar)

Burn 1 cup sugar in heavy skillet. Add 1/2 cup boiling water and stir until thick, like molasses. This is enough for several cakes.

FRUIT COCKTAIL CAKE AND FROSTING

Deeanna Currie

1 1/2 c. sugar
2 c. flour
1 1/2 tsp. baking soda
1/4 tsp. salt
2 eggs (beaten)
1 (No. 303) can fruit cocktail

Combine dry ingredients, stir in eggs and fruit cocktail. Mix well. Pour into greased and floured tube or 13 x 9 inch pan. Bake at 300° for 55 minutes to 1 hour. Cut while warm and glaze.

GLAZE:

3/4 c. sugar
3/4 powdered sugar
3/4 can evaporated milk (about 1/3 cup)
6 T. butter
1/2 tsp. vanilla

Mix, cook 2 minutes over medium heat, cool slightly and pour over entire cake.

APPLE CAKE

Esther (Joseph) Johnson

4 c. apples (pared, diced)
2 c. sugar
2 c. all-purpose flour
2 eggs (well beaten)
1 c. nuts (chopped)(optional)
1 1/2 tsp. baking soda
1 tsp. salt
2 tsp. cinnamon
3/4 c. salad oil
2 tsp. vanilla

Mix apples and sugar in large bowl. Let stand for a while. Sift dry ingredients. Then mix with apples. Add beaten eggs, oil, vanilla and nuts. Mix well. Pour into 9 x 13 inch greased pan. Bake at 350° for 50 minutes. Serve with whipped cream or ice cream.

APPLESAUCE CAKE

Lottie Berggren

Cream:

2 c. sugar
1/2 c. shortening

Add 2 teaspoons vanilla, 1 large egg and 1 1/2 cups unsweetened applesauce. If sweetened, leave out 1/2 cup sugar. Add dry ingredients:

2 1/2 c. flour
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. allspice

Add 1 cup ground raisins and 1/2 cup nuts. Add 2 teaspoons soda dissolved in 1/2 cup boiling water. Blend in applesauce after egg. Makes a large loaf cake.

PUMPKIN CAKE

Lottie Berggren

1 c. brown sugar
1/2 c. white sugar
1/2 c. shortening
2 1/2 c. cake flour
3 tsp. baking powder
1/2 tsp. salt
1/4 tsp. soda
1 1/2 tsp. cinnamon
1/2 tsp. ginger
1/2 tsp. allspice
1 egg plus 2 yolks (beaten)
3/4 c. sour milk
3/4 c. pumpkin

Cream sugars with shortening. Mix well with remaining ingredients. Bake at 350° for 30 to 35 minutes. Makes 2 (9 inch) layer cakes or 1 (13 x 9 x 2 inch) cake. Frost with favorite icing.

SURPRISE CAKE

Patty Stafford Cardwell

1 (8 oz.) pkg. dates
1 c. boiling water
1 tsp. soda
1 c. shortening
1 c. sugar
2 eggs
2 c, flour
2 T. cocoa
1/2 tsp. salt
1/2 c. nuts (chopped)
1 sm. pkg. chocolate chips

Cut up dates and cover with boiling water. Add soda and set mixture to cool. Cream shortening and sugar. Add eggs, 1 at a time. Then add cooled date mixture and dry ingredients alternately. Put in a 8 x 15 inch pan and sprinkle nuts and chips on top. Bake in 350° oven for 30 minutes. Serves 24.

SCRIPTURE CAKE

1 1/2 c. I Kings 4:22
Few grains Leviticus 2:13
2 tsp. Amos 4:5
3 tsp. II Chronicles 9:9
1 c. Judges 5:25
2 c. Jeremiah 6:20
6 lg. Jeremiah 17:11
2 T. I Samuel 14:25
1/2 c. Judges 4:19
2 c. Nahum 3:12
2 c. Numbers 17:8

Heat oven to 350°. Grease 13 x 9 x 2 inch baking pan with unsalted shortening. Sift flour with salt, baking powder, cinnamon, allspice and nutmeg. In the large bowl of an electric mixer, cream butter, add sugar, 1/3 cup at a time, beating well after each addition. Add eggs, 1 at a time, beating well after each addition. Reduce mixer speed to low, mix in honey and add the soft, dry ingredients 1/3 cup at a time, alternately with the

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SCRIPTURE CAKE (Continued).

milk. Remove beaters and stir in figs and almonds. Pour into well greased pan. Bake 50 to 60 minutes or until top springs back. Turn onto a wire rack and cool. Keeps well at room temperature or may be frozen.

RECIPE KEY FOR SCRIPTURE CAKE: (use King James version of Bible)

I Kings 4:22 = All-purpose flour
Leviticus 2:13 = Salt
Amos 4:5 = baking powder
II Chronicles 9:9 = 1 tsp. each cinnamon, allspice, nutmeg
Judges 5 5 = butter
Jeremiah :2 = sugar
Jeremiah 17:11 = eggs
I Samuel 14:25 = honey
Judges 4:19 = milk
Nahum 3:12 = cut up figs
Numbers 17:8 = coarsely chopped, unbleached almonds

BURNT SUGAR CAKE

Mrs. J. R. Stofer* = Georgine Freed

2 c. sugar
1/2 c. butter
1 c. cold water
1/2 c. hot water
2 1/2 c. flour
3 eggs
2 tsp. baking powder
Flavoring

Burn 1/2 cup sugar until liquidized, then add 1/2 cup boiling water, stirring it well. Set aside to cool. Cream together 1 1/2 cups white sugar and 1/2 cup butter, then add 3 egg yolks, 1 cup cold water, 2 cups flour and beat well the batter for 5 minutes. Next, add the egg whites, well beaten and 1/2 cup flour to which has been added 2 teaspoons baking powder. Flavor the batter with vanilla and add the burnt sugar. Bake in moderate oven.

Make the icing in the pan the sugar was burned, using 1 cup sugar, 1/2 cup cream, 2 tablespoons butter and cook until it forms a soft ball. Then remove it from the fire and beat it until it begins to thicken.

MRS. LLOYD'S WHITE CAKE

Alice Reece

1/2 c. shortening (Crisco)
1 3/4 c. flour
1 tsp. vanilla
1/2 tsp. lemon extract
3 egg whites (beaten stiff)
1 1/2 c. white sugar
3 tsp. baking powder
1/2 tsp. salt
1 c. water

Cream shortening and sugar. Add dry ingredients alternately with 1 cup water. Fold in egg whites. Bake 35 to 40 minutes at 375° for loaf cake or 25 to 30 minutes for layer cake.

FAST FIXIN' CHOCOLATE CHIP CAKE

1 pkg. Devil's food cake mix
1/4 c. oil
2 eggs
1 1/4 c. water
1 (4 oz.) pkg. chocolate instant pudding mix
1 c. chocolate chips (6 oz.)

Preheat oven to 350°. Pour oil into a 13 x 9 x 2 inch pan. Tilt pan until bottom is covered with oil. Put remaining ingredients into pan, stir with fork or spoon until blended, about 2 minutes. Scrape sides and spread batter evenly in pan. Bake at 350° for 35 to 45 minutes, until toothpick inserted near center comes out clean. Cooled cake may be sprinkled with powdered sugar. 16 to 20 servings.

CARROT RING (non sweet cake)

Shirley Johnson

3/4 c. solid shortening
1/2 c. brown sugar (scant)
1 egg (beaten)
1 c. carrots (grated, packed)
1 1/4 c. flour
1 tsp. baking powder
1 tsp. salt
1 T. water
1 tsp. lemon juice

Mix and put into well oiled ring mold. Place pan in pan of water and bake 45 minutes at 350°. It will be slightly brown. Let stand 5 minutes, loosen and unmold on platter. Better if served warm. Can be reheated, if any is left.

Thought for a rainy day: You won't mind the mud if you will just look up and see the rainbow.

FRUIT CAKE (easy to make)

Katie Scrivner

1 lb. raisins
1 lb. nuts
2 c. sugar
1/2 c. shortening
1/2 c. butter
4 1/2 c. flour
2 1/2 tsp. cinnamon
1/2 tsp. cloves
1/2 c. cherries (chopped)
1/2 c. dates (chopped) or candied fruit
3 c. applesauce
4 tsp. soda
1 tsp. nutmeg
1 tsp. salt

Cream butter, shortening and sugar. Sift flour, salt, spices and soda together, then add to rest of ingredients. Bake at 250°. For cake baked in angel food pan, use less time for small loaf cakes. Makes 3 small loaves.

WHIPPED CREAM CAKE

Mrs. Frank Granstedt

1 c. thick sweet cream
2 c. flour
3 egg whites
3 tsp. baking powder (level)
1/4 tsp. salt
1 1/2 c. sugar
1/2 c. cold water

Whip cream and egg white separately, fold together. Sift all dry ingredients together and add to egg and cream mixture alternately with water. Use any desired flavoring. Makes a 3 layer cake.

JELLY ROLL

Alma Aspegren*

1 c. sugar
3 eggs
1 tsp. baking powder
1 c. flour
3 T. water
Pinch salt

Beat eggs, add sugar and then water, add flour slowly. Bake on cookie sheet. Spread with jelly, can use frosting. Roll while hot on a cookie sheet.

FRESH APPLE CAKE

Mrs. Carl (Vergie) Peterson

2 c. apples (peeled, diced)
1 c. sugar
1 1/2 c. flour
1 tsp. soda
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. allspice
1/2 c. butter (melted)
1 egg
1/2 c. seedless raisins
1/2 c. walnuts (chopped)

Mix apples with sugar and let stand 10 minutes. Sift dry

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FRESH APPLE CAKE (Continued).

ingredients together. Blend butter and egg into apple mixture, fold in flour mixture. Stir only until blended. Fold in raisins and walnuts. Pour into buttered 8 x 8 x 2 inch pan and bake in preheated 350° oven for 50 to 55 minutes. May be served with whipped cream.

SWEDISH COFFEE CAKE

Mrs. Lloyd Brown

1 1/2 c. sugar
1 cube oleo
2 eggs
1 c. cold coffee
1 T. vinegar
1 tsp. vanilla
Pinch salt
1/3 c. cocoa
1 1/2 c. flour
1 tsp. soda

Cream sugar and oleo well. Add eggs, vanilla and vinegar and salt. Cream together again. Add cold coffee and mix well. Combine cocoa, flour and soda and sift into first mixture. Put into a greased and floured pan and bake in 350° oven for about 25 minutes.

FRESH APPLE CAKE

Mary McBride

3 c. flour
3 eggs
2 c. sugar
3 c. apple (fresh, chopped)
1 c. nutmeats
2 tsp. vanilla
1/4 tsp. salt
1 tsp. soda
1 1/2 c. Mazola oil

Beat eggs well, then add sugar and Mazola oil. Beat. Sift flour, salt, soda and add to mixture. Add vanilla, nuts and apples. Cook in tube pan at 325° for 2 hours. 1/2 of this makes a nice sized cake.

PINEAPPLE CARROT CAKE

Maxine Erickson

3 eggs, beat until frosty. Add 2 cups sugar to eggs and beat. Add 1 1/2 cups salad oil to this and beat well. Add 2 cups grated carrots and 1 small can crushed pineapple, 2 teaspoons vanilla and 1 cup chopped pecans or walnuts. Sift together and add 3 cups flour, 1 teaspoon salt, 1 teaspoon soda, 1 teaspoon baking powder, 1/2 teaspoon cinnamon, 1/4 teaspoon nutmeg. Preheat oven to 350°. Bake in 9 x 13 inch pan 45 to 55 minutes or until toothpick comes out clean.

Frosting- 1/2 box powdered sugar, 1/2 stick oleo, 1 (3 oz.) creamed cheese and 1 teaspoon vanilla. Mix well and spread.

OLD FASHIONED FRUITCAKE

Mrs. Bud Hallgren

1 c. vegetable oil
2 tsp. salt
2 tsp. cinnamon
1 1/3 c. sugar
1/4 c. molasses
2 2/3 c. raisins
1 c. nuts (large pieces)
2 c. flour
1 tsp. nutmeg
1 c. fruit juice
4 eggs
1 c. flour (more)
1 tsp. baking powder
2 c. mixed candied fruit
2 c. dates (cut up)

Heat oven to 275°. Line with heavy wrapping paper and grease 2 loaf pans 8 1/2 x 4 1/2 x 3/4 inch. Mix oil, sugar, eggs and molasses. Beat 2 minutes. Blend 2 cups flour, baking powder, salt and spices. Stir into oil mixture alternately with fruit juices. Mix the 1 cup flour into fruits and nuts. Pour into pans. Bake 2 1/2 to 3 hours. Let stand 15 minutes before removing from pans. Cool thoroughly on racks before removing paper. Wrap in foil, store to ripen in cool place. Refrigerate after cake has been cut.

CRUMB CAKE

Mrs. Eddie (Eunice) Boman*

2 cups brown sugar, 1/2 cup fat, 2 cups flour, 1/2 teaspoon salt. Mix these ingredients till crumbly and reserve 3/4 cup for top. Then add to the first mixture, 1 cup sour milk, 1 egg, 1 teaspoon cinnamon, 1/4 teaspoon cloves, 1 teaspoon soda, 1 teaspoon vanilla and lemon. Beat 3 minutes. Place in loaf pan and sprinkle with crumbs. Bake 40 minutes in slow oven.

SPONGE CAKE

Mrs. B. W. (Ethel) Selin*

1 1/2 cups sugar, 1 1/2 cups flour, 2 teaspoons cold water, 2/3 cup hot water, 1 teaspoon baking powder, 1/4 teaspoon cream of tartar, 4 eggs, beaten separately, flavoring. Beat together yolks, cold water and add gradually the sugar, add hot water, continue beating. Add flour and baking powder. Then the egg whites beaten with cream of tartar, flavoring. Bake in moderate oven 45 minutes or more.

So far, no one has mentioned a credit card that will get us into heaven.

FRUIT CAKE

Mrs. John (Anna) Larson*

1 pound fat pork (ground), 1 pound raisins, 6 cups flour, 5 cups brown sugar, 1 egg, 3 cups hot water, 1 tablespoon soda, 1/2 pound walnuts. 1 teaspoon salt, 1 teaspoon cinnamon, allspice, cloves, citron, if desired. Work together the fat and raisins. Dissolve soda in water. Mix together all dry ingredients and add remainder. Bake 1 1/2 hours.

IMPERIAL CAKE

Mrs. Wolford (Clara M.) Westin*

1/2 cup butter, 2/3 cup milk, 1 cup sugar, 1 teaspoon vanilla, 2 eggs, 1/4 teaspoon lemon extract, 1/8 teaspoon salt, 2 cups pastry flour, 3 teaspoons baking powder. Cream butter and sugar. Add rest of ingredients and beat 2 minutes. Bake 20 minutes in 2 layer cake pans in moderate oven. Cool and add filling.

Filling- 1/2 cup brown sugar, 3 tablespoons flour, 1/8 teaspoon salt, 1 egg or 2 yolks, 2/3 cup milk, 1/2 teaspoon vanilla, 1/4 cup pecans (broken). Blend sugar and flour, add salt, egg and milk. Cook slowly and stir constantly until thick and creamy. Cool and add rest of ingredients. Use as filling for baked cake layers. Cover top and sides with any kind of white icing.

CHOCOLATE SHEET CAKE

Mrs. Lloyd Lindberg

Mix in bowl:

2 c. flour
2 c. sugar
2 tsp. cinnamon
1/8 tsp. salt

Bring to a boil, pour over dry ingredients and mix well:

2 sticks oleo
1/4 c. cocoa
1 c. water

Add and beat well:

2 eggs
1 tsp. vanilla
1/2 c. buttermilk
1 tsp. soda

Bake on greased and floured cookie sheet 20 minutes in 400° oven. Cool slightly and frost with this icing.

ICING:

1 stick oleo
6 T. milk
4 T. cocoa
1/2 tsp. vanilla

Bring to a boil, add 1/2 cup walnuts, pour over 2 pounds powdered sugar.

BAKELESS CAKE

14 graham crackers
1/2 pt. cream (whipped)
2 eggs
2 c. powdered sugar
1 T. butter
1 c. pineapple
Pinch salt
1/2 lb. marshmallows
Maraschino cherries (chopped)
Nuts

Line pan with crushed graham crackers. Cream powdered sugar, butter and eggs and pour over layer of crackers. Combine whipped cream, pineapple, maraschino cherries and 1/2 pound marshmallows. Mix well and add a little sugar. Put crushed graham crackers and nuts on top. Set in refrigerator 24 hours, then serve.

SOUR CREAM RAISIN CAKE

Mrs. Albert (Hilma) Sjoholm*

1 cup sour cream, 1 cup sugar, 2 eggs, 2 cups flour, 1 teaspoon soda, 1/2 teaspoon salt, 1 cup raisins (cut into pieces), 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1/2 teaspoon cloves, 1 teaspoon vanilla. Mix sugar with sour cream, add beaten egg yolks. Mix and sift flour, soda, salt and spices and combine with the cream and sugar. Add raisins and fold in stiffly beaten egg whites. Bake in loaf.

ALADDIN LAYER CAKE

Mrs. Lloyd (Doris) Tebow

3 cups sifted cake flour, 4 teaspoons baking powder, 1/4 teaspoon salt, 1 2/3 cup sugar, 1/2 cup softened butter, 3 eggs, (well beaten), 1 1/4 cup milk, 1 teaspoon vanilla. Sift flour once, measure, add baking powder, salt and sugar and sift together 3 times. Add butter, combine eggs, milk and vanilla and add to flour mixture, stirring until all flour is dampened. Beat vigorously 1 minute.

CHERRY PIE FILLING CAKE

Kathryn Kirk

1 pkg. devil's food cake mix
1/4 c. oil
2 eggs
1/2 c. water
1 can cherry pie filling

Preheat oven to 350°. Pour oil into pan and tilt until bottom is covered with oil. Put remaining oil with other ingredients and mix. Can be mixed right in the pan. Bake at 350° for 35 to 45 minutes. This bakes very nicely in a cookie sheet with sides.

BLACK WALNUT CHOCOLATE CAKE

Mrs. Noble (Mabel) Isaacson*

2 eggs, 1 teaspoon salt, 1/2 cup butter, 1 teaspoon soda, 1 cup buttermilk or sour milk, 1 3/4 cup bread flour or 2 cups cake flour, 1/2 cup black walnuts, 1 1/4 cup sugar, 1 teaspoon vanilla, 2 squares melted chocolate. Cream shortening and add sugar gradually. Add well beaten eggs. Sift flour once before measuring. Sift flour, salt and soda together. Add to creamed mixture alternately with milk. Add nuts, melted chocolate and vanilla. Mix well and pour into well greased and floured oblong pan or layer pans. Bake 35 minutes in layers and 45 minutes in loaf in moderate oven.

APPLE CAKE

Jackie (Reggie) Reed

In a greased 9 x 9 inch pan, slice peeled apples to fill 1/2 full. Pour 1/2 cup white sugar on the apples and sprinkle with cinnamon.

BATTER TOP:

Beat until fluffy, 1 stick oleo, 1 cup white sugar and 2 eggs. Add 1 cup flour, 1 teaspoon salt and 1 teaspoon vanilla. Pour over apple mixture evenly (batter is thick). Bake at 350° for 45 to 60 minutes. Serve with whipped topping.

PUMPKIN CAKE

Mrs. C. H. West - Eva West Foster

4 eggs
2 c. sugar
1 c. salad oil
2 c. flour
1 tsp. soda
2 tsp. cinnamon
1/2 tsp. salt
2 c. pumpkin
2/3 c. nuts (if desired)
1 c. raisins (if desired)

Bake at 375° for 1 hour in an angel food cake pan. Excellent with whipped cream. Better if not cut for at least 12 hours.

SPICE APPLE CAKE

Eunice Canfield

1 can sliced pineapple
2 c. flour
2/3 c. milk
3 tsp. baking powder (level)
1/4 tsp. salt
2 T. butter or oleo

Sift the flour, salt and baking powder together. Stir in the butter, add the milk, stir lightly. Turn this out on a floured board, roll in a thin sheet. Arrange pineapple on this with the pineapple overlapping. Sprinkle lightly with sugar and dot with butter. Bake in quick oven 20 min. Thicken pineapple syrup like white sauce and serve over top while still warm.

OATMEAL CAKE

Bertha Nondorf

1 c. oatmeal
1 1/2 c. boiling water

Combine and let stand for 10 minutes, do not boil. Cream:

1/2 c. shortening
1 c. white sugar
1 c. brown sugar

Add:

2 eggs
3/4 c. raisins
1/2 c. nuts (chopped)

Add to the oatmeal mixture. Sift:

1 1/2 c. flour
1 tsp. soda
1 tsp. baking powder
1 tsp. cinnamon
Dash salt

Mix together all ingredients. Bake in 9 x 12 inch greased pan for 25 to 30 minutes at 350°.

BROILED TOPPING FOR OATMEAL CAKE:

6 T. oleo (melted)
1 tsp. vanilla
1/4 c. evaporated milk
1 c. coconut
1/2 c. brown sugar
1 c. pecans (chopped)

Spread over cake and broil till browned. Don't over brown.

WATERGATE CAKE

Carrol Garst

Combine in order given and mix well:

1 pkg. white cake mix
1 (3 oz.) pkg. pistachio pudding (instant)
3/4 c. cooking oil
3 eggs
1/2 to 1 c. nuts (chopped)(pecans)
1 c. 7-Up or Club Soda
1/2 to 1 c. coconut

Pour into a greased and floured pan. Angel food or bundt pan. Bake at 350° for 45 minutes.

COVER UP ICING:

Combine:

2 (3 oz.) env. whipped topping mix (dry)
1 (3 oz.) pkg. pistachio pudding (instant)
1 1/2 c. milk

Beat until thick. Spread on cake. Sprinkle with 1/2 cup coconut and 3/4 cup chopped pecans.

RED WALDORF ASTORIA CAKE

Arlene Swanson

1/2 c. Crisco
2 eggs
1 1/2 c. sugar
1/4 tsp. salt
1/4 c. red food coloring
1 tsp. cocoa
1 c. buttermilk
2 1/4 c. flour
1 tsp. vanilla
1 tsp. soda
1 tsp. vinegar

Sift flour and salt. Stir cocoa and coloring. Blend sugar and Crisco. Add eggs and beat well. Then add cocoa and coloring, then flour and buttermilk, alternately. Add vanilla, stir soda in vinegar and add last. Bake 30 to 35 minutes in 350° oven.

FROSTING:

Cook and cool 1 cup milk and 3 teaspoons flour. Add 1 cup sugar, 1/2 cup Crisco and 1 1/2 teaspoon vinegar. Beat on mixer until spreading consistency.

CREOLE CHOCOLATE CAKE

Georgine Freed

1/2 c. shortening
1 tsp. vanilla
1 1/2 c. brown sugar
2 eggs
1/4 tsp. salt
1 3/4 c. flour
1 1/2 tsp. cream of tartar
1 tsp. soda
1/4 c. cocoa
1/2 c. milk
3/4 c. water

Cream sugar and shortening until light. Beat eggs and add to above mixture. Mix flour, salt, cream of tartar, soda and cocoa thoroughly. Add dry ingredients alternately with combined water, milk and vanilla. Mix gently, but do not over mix. Bake at 350° to 375° oven.

COCONUT PECAN FROSTING

Combine:

1 c. evaporated milk
3 egg yolks
1 c. sugar
1/2 c. margarine
1 tsp. vanilla

Cook and stir over medium heat until thickened, about 12 minutes. Add 1 1/3 cup flake coconut and 1 cup chopped pecans. Beat until thick enough to spread. Makes 2 1/2 cups.

DEVIL'S FOOD CAKE

Mrs. Glenn Scrivner

2 1/2 c. flour
2 c. sugar
3/4 c. shortening
2 eggs
1 tsp. vanilla
2 tsp. soda
1/2 c. cocoa
1 tsp. salt
1 c. sour milk
1 c. boiling water

Mix all ingredients, add boiling water and vanilla last. Bake at 350° in 3 layers or large flat pan. Don't use home rendered lard.

NEVER FAIL FUDGE FROSTING

3 sq. unsweetened chocolate
3 T. shortening
5 T. milk
2 c. powdered sugar (sifted)
1 tsp. vanilla

Melt together chocolate, shortening and milk, until well melted. Blend in remaining ingredients and stir until thick enough to spread. Yield: enough for 3 layers or large loaf pan.

CHOCOLATE PEANUT BUTTER FROSTING

Combine and beat till creamy:

1/4 c. peanut butter
2 (2 oz.) env. choco-bake
1 tsp. vanilla
1/8 tsp. salt

Add and beat till smooth, 2 cups sifted confectioners' sugar alternately with 1/3 cup milk. Fills and frosts 2 (8 inch) cake layers.

BONNIE'S BROWNIE SHEET CAKE

Susan Hall

2 c. white sugar
2 c. flour
1/2 tsp. salt
1 stick margarine
3 1/2 T. cocoa
1 c. water
2 eggs (well beaten)
1/2 c. milk
1 tsp. soda
1 tsp. cinnamon
1 tsp. vanilla

Mix and sift flour, sugar and salt. Set aside. Put margarine, cocoa and water in saucepan. Bring to a boil. Pour over dry ingredients and stir. Combine the eggs, butter, milk, soda and vanilla in another bowl. Add to above mixture. Mix well. Bake in 11 x 18 inch pan for 25 minutes at 375° or in a 13 x 9 1/2 inch pan for 20 minutes. In large pan, makes 24 servings.

FROSTING

Susan Hall

About 5 minutes before the cake is done, prepare the following frosting.

1 stick margarine
3 1/2 T. cocoa
1/3 c. milk
1/2 c. nuts
1 tsp. vanilla
1/2 tsp. butter flavoring (opt.)

Bring margarine, cocoa and milk to boil, using the same pan as used to boil cake ingredients. Be careful not to scorch. Remove from heat and add sugar, nuts, vanilla, butter flavoring. Mix and spread gently over cake as soon as done.

BROILED ICING

Mix and spread over a warm cake.

6 T. soft butter
3/4 c. brown sugar
4 T. rich cream
1/2 c. nuts (chopped)

Place 3 inches under broiler (low heat) until mixture browns. Can add 1 cup Wheaties or coconut.

CREAMY CHOCOLATE FROSTING

Combine and beat until creamy:

1 (3 oz.) pkg. cream cheese
2 T. milk

Add and beat until smooth:

2 (2 oz.) env. Choco-bake
1/2 tsp. vanilla
1/8 tsp. salt
2 c. confectioners' sugar (sifted)
1 c. heavy cream (whipped)

Blend in confectioners' sugar and fold in whipped cream. Fills and frosts 2 (8 or 9 inch) cake layers. Chill frosted cake until ready to serve.

COFFEE CREAM FROSTING

Combine:

1 (3 oz.) pkg. cream cheese (softened)
3 T. hot water
1/2 tsp. instant coffee

Blend in:

2 (2 oz.) env. Choco-bake
Dash salt

Beat in gradually:

3 c. confectioners' sugar (sifted)

Continue beating till thick enough to spread. Fills and frosts 2 (8 inch) cake layers or frosts a 13 x 9 inch cake.

PECAN ROLL FILLING — Elsie Johnson*

FILLING:
1/2 c. sugar
1/2 c. brown sugar
2 tsp. cinnamon

TOPPING:
6 T. butter
6 T. dark corn syrup
3/4 c. brown sugar
1/3 c. pecans

Melt butter, add sugar and syrup. Put into pan.

CANDY

NON SWEET CHRISTMAS FUDGE — Mrs. Wyatt Corbin

Very good for children.

4 env. Knox unflavored gelatin
1/2 c. sugar
1 1/2 c. cold water
1 (12 oz.) pkg. semi-sweet chocolate

In medium saucepan, combine all ingredients, stirring constantly over low heat for 5 minutes or until chocolate is melted. Cut in 1 inch squares. For special occasional variation, stir in 1/2 cup of the following, chopped nuts, raisins, marshmallow creme or chopped maraschino cherries.

EASY DIVINITY — Pearl Johnson*

3 c. sugar
3/4 c. light syrup
3/4 c. water
2 egg whites
1 pkg. Jello (lime or cherry make nice colors for Christmas)
1 c. nuts (chopped)

Grease a 9 inch pan. Mix sugar, syrup and water in saucepan and cook to boiling point, stirring constantly. Reduce heat and continue cooking, stirring only occasionally until a few drops tested in cold water form a hard ball. Meanwhile, beat egg whites until they fluff up. Add dry Jello gradually, beating until mixture holds definite peak.

Pour hot syrup into egg whites in thin stream, beating constantly, until candy holds shape and looses gloss. Stir in nuts. Pour quickly into pan, dipping knife often in hot water while cutting. Makes 60 squares. If preferred, drop by teaspoon onto waxed paper.

EASY CANDY

1/2 c. white sugar
1/2 c. white syrup
3/4 c. peanut butter
3 c. Special K cereal
1/2 c. chocolate chips

Bring sugar and syrup and peanut butter to boil, stirring constantly. Stir in Special K and spread in greased pan. Melt chocolate chips over hot water and spread over mixture.

DIVINITY FUDGE

Jennie Lindecrantz

2 cups white sugar, 1/2 cup white corn syrup, 1/2 c. boiling water, 1/2 teaspoon vanilla flavoring, pinch salt, 1 cup chopped nuts or salted peanuts may be used, 2 egg whites (stiffly beaten). Combine sugar, water, syrup and salt. Cook to firm ball stage. 1/2 of the mixture may be poured over the stiffly beaten egg whites, beating well, then add the balance of the mixture, which has boiled longer. Beat until the candy holds shape when dropped from spoon. Add chopped nuts, pour on oiled paper or well buttered tin.

MINTS

Mrs. John (Julie) Bland

1 1/2 c. powdered sugar
2 T. cream or top milk
1/2 tsp. butter
Few drops oil of peppermint
Few drops food coloring

Heat butter until melted, add the flavoring and color. Add cream. Work into sugar and make into slender little rolls. Cut with scissors or sharp knife.

CINNAMON CANDY

Shari Johnson

4 c. sugar
2 c. white corn syrup
1/2 c. hot water

Put in large saucepan and cook to hard crack stage. Add 1 teaspoon red food coloring and 1 teaspoon cinnamon oil. Pour onto large buttered pan and cool. Then break into small pieces.

CHERRY MASH CANDY

Norma Schrivner

2 c. sugar
2/3 c. evaporated milk
1 c. mini marshmallows
1/2 c. oleo
Dash salt

Combine and stir over medium heat. Boil 5 minutes. Add 1 package cherry chips and 1 teaspoon vanilla. Stir until melted and spread in 9 x 13 inch buttered pan. Chill until firm. Melt 12 ounce chocolate chips and 3/4 cup peanut butter. Blend in 1 cup crushed salted peanuts. Spread over cherry layer. Chill. Cut into bars.

PENOCHE CANDY

Lottie Berggren

2 1/2 c. brown sugar
1/2 c. cream
Butter (size of an egg)

Boil 20 minutes and add 1 cup of any kind of nuts and 1 teaspoon vanilla. Beat well until smooth and pour into a greased pan. Cut before cool.

CHOCOLATE GRAPE NUT CANDY

14 oz. milk chocolate chips
1 can sweetened condensed milk
1 c. Grape Nuts

Melt chocolate chips in top of double boiler. Combine with remaining ingredients and drop on oil paper.

PEANUT CLUSTERS

1 lb. almond bark
1 c. chocolate chips
1/2 tsp. burnt sugar flavoring
1 lb. salted peanuts

Melt in double boiler. Add peanuts. Drop on waxed paper and cool.

CHOCOLATES

Nina Hammer Robison*

Mix until stiff to handle and roll into balls:

2 lb. powdered sugar plus almost 3 pounds
2 sticks butter or oleo
1 can Eagle Brand sweetened condensed milk
1 T. vanilla
2 c. coconut
2 c. pecans (chopped)

Chill balls 30 minutes in refrigerator.

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CHOCOLATES (Continued).

Melt in top of double boiler:

2 pkg. chocolate chips 1 slab paraffin

Dip the fondant balls into the hot chocolate and lay out on wax paper until the chocolate sets. You can form the fondant around maraschino cherries and chill for a varaition.

Other variations could be chopped maraschino cherries, use a little cherry juice for color, various kinds of nuts, dates or whatever you like.

* * * * *

ADDITIONAL RECIPES

O Lord, our Shepherd, make us to lie down in green pastures of full trust in Thee; lead us by the still waters of Thy refreshing grace; restore Thou our souls, and lead us in the paths of righteousness, for Thy name's sake. Amen.

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ENGLISH APPLE PIE

Mrs. Andy (Esther) Thompson

Beat 1 egg and add 3/4 cup sugar and beat until the sugar is dissolved. Add, sifted together:

1/2 c. flour
1/4 tsp. salt
1 tsp. baking powder

Add:

1/4 c. nuts (chopped)
1 c. apples (chopped)

Pour into a well greased 8 x 8 inch cake pan and bake at 350° for 25 to 30 minutes. Makes it's own crust.

PUMPKIN PIE SQUARES

Mrs. Joseph (Esther) Johnson

Combine, mix until it crumbles and press into an ungreased 13 x 9 x 2 inch pan. Bake at 350° for 15 minutes.

1 c. flour
1 c. quick oatmeal
1/2 c. brown sugar
1/2 c. butter

Combine, beat well. Pour into crust. Bake at 350° for 20 minutes.

1 lb. can pumpkin (2 c.)
13 1/2 oz. evaporated milk
2 eggs
3/4 c. sugar
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. ginger
1/4 tsp. cloves

Combine, sprinkle over filling. Return to oven. Bake 15 to 20 minutes or until set.

1/2 c. pecans (chopped)
1/2 c. brown sugar
2 T. butter

Cool in pan. Cut in squares. Top with topping.

APRICOT DESSERT

Mrs. Esther (Joseph) Johnson

1 can apricot pie filling
1 sm. can crushed pineapple (drained)
1 can mandarin oranges (drained)
1 c. sm. marshmallows

Mix and let stand. Before serving, add bananas and maraschino cherries.

The mother of a large family has this advantage --
When she has a baking failure it disappears from sight
just as rapidly as her more successful attempts.

CHOCOLATE REFRIGERATOR ROLL

Mrs. Jack (Alice) Bennett

2 1/2 c. heavy cream
6 T. granulated sugar
1 tsp. vanilla extract
Box chocolate wafers

Whip cream. Add sugar and vanilla until stiff. Spread wafers with part of cream. Stand wafers on edge on plate to make 1 long roll. Frost outside of roll with remaining cream. Refrigerate 4 to 5 hours. Garnish with red candied cherries. Cut diagonally at 45° angle.

MINT DELIGHT

4 c. miniature marshmallows
1 3/4 c. colored candy mints
3/4 pkg. chocolate Oreo cookies
1 lg. pkg. Dream Whip *or* 2 c. whipped cream

Beat Dream Whip until stiff. Add candy and marshmallows. Crush cookies and line bottom of glass pan. Pour in the filling and sprinkle with more cookie crumbs on top. Let set 24 hours before serving. Refrigerate.

CHERRY DESSERT

1 (8 oz.) pkg. cream cheese
1/2 c. powdered sugar
1 c. whipping cream *or* Dream Whip

Beat all and pour in 8 x 9 inch pan lined with graham cracker crust. Pour 1 can cherry pie filling over this and refrigerate.

CHERRY CREAM FREEZE

Norma Richards Nelson

1 (9 oz.) can crushed pineapple (drained)
1 can Eagle Brand milk
1 can cherry pie filling
1/2 c. lemon juice
1 lg. Cool Whip

Fold lemon juice into milk and mix together with other ingredients. Put into 9 x 13 inch pan lined with graham cracker crust. Freeze at least 24 hours before serving.

CHERRY QUICKIE

Mrs. Gerry (Delores) Thompson

1 (21 oz.) can cherry pie filling
3 *or* 4 med. bananas (sliced)
1 (8 oz.) plain *or* peach yogurt

Empty cherry pie filling into bowl. Add sliced bananas. Fold in yogurt. Chill. Serve on lettuce leaf as a salad, or serve as dessert.

GELATIN DELIGHT

Mrs. Hilton (Lula) Waite

/2 c. cold milk
1/2 c. milk
2 egg yolks
2 egg whites
1 env. gelatin
1/2 c. sugar
1/4 tsp. salt
1 c. cream (whipped)

Soak gelatin in 1/2 cup cold milk. Cook 1/2 cup milk, 2 egg yolks, 1/2 cup sugar and 1/4 teaspoon salt until it coats a spoon. Add gelatin. Cool until it begins to set. Then add 2 egg whites, beaten stiff, and 1 cup whipped cream. Pour into dish with bottom covered with graham cracker crumbs. Place crumbs on top also. Set in refrigerator to chill. Coconut, pineapple, nuts or fruit without liquid may be added or a combination of these. Serves 9.

LEMON SURPRISE

Mrs. George (Betty) Stromberg

1 c. flour
1/2 c. nuts
1/2 c. butter

Mix until crumbly and put in cake pan. Bake at 350° for 20 minutes.

1 (8 oz.) pkg. cream cheese
1 c. powdered sugar
1/2 a 9 ounce Cool Whip

Mix together and pour over crust.

1/2 c. sugar
3 T. cornstarch
3 egg yolks (slightly beaten)
3 T. flour
2 c. hot water
2/3 c. Realemon juice

Mix in a saucepan and cook until thick, take off stove and mix in 2 tablespoon oleo or butter. Let cool and pour over cream cheese mixture. Cover the rest with Cool Whip and sprinkle with nuts. Refrigerate.

STRAWBERRY YUMMY

Mrs. Axel Jensen

1/2 c. butter or oleo
1 c. flour
1/2 c. nutmeats
1/4 c. brown sugar
2 egg whites
1 c. sugar
10 oz. pkg. frozen strawberries
1 tsp. lemon juice
1 c. Dream Whip or whipping cream

Mix and spread on cookie sheet, oleo, flour, nutmeats and brown sugar. Bake at 375° for 10 minutes watching carefully and stirring occasionally. Spread about 3/4 of this baked mixture in bottom of 10 x 13 inch pan and set aside. Next, mix the egg whites.

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STRAWBERRY YUMMY (Continued).

sugar, partially thawed strawberries and 1 teaspoon lemon juice in large mixer bowl and beat for 15 minutes. Beat 1 cup whipping cream or Dream Whip and fold into strawberry mixture. Pour into crumbs. Sprinkle remaining crumbs on top and freeze.

CHERRY DESSERT — Maud Wetzel*

1 3/4 c. sugar
1 c. cherries
1 c. flour
1 tsp. baking powder
2 T. butter (melted)
1/4 c. milk

Bring 1 cup sugar and cherries to a boiling point. In a bowl, mix 3/4 cup sugar and flour. Add balance of ingredients. Pour into greased casserole, cover with cherry mixture. Use round or 9 x 4 inch casserole. Bake 30 to 40 minutes in 350° oven.

APPLE CRISP — Mrs. Ernest (Kathryn) Kirk

Pour into a buttered 14 x 10 inch pan:
No. 2 can apple pie filling
No. 2 can crushed pineapple
Sprinkle a box of yellow cake mix over that and pour 1/4 pound of melted butter or margarine over top. Bake at 350° for 1 hour. It can be served with ice cream or whipped cream.

APPLE PUDDING — Mrs. John (Louise) Fredrickson*

1/4 tablespoon butter, 1/8 cup sugar, 1/4 egg, 1/8 cup milk, 1/4 tablespoon baking powder, 5/8 cup flour, 1 apple. Pare and dice apple and sweeten with 1/8 cup sugar. Pour the dough over the apple and bake until brown. May be served with whipped cream. This will serve 1 person.

RHUBARB BUTTER CRUNCH — Mrs. Charlie Berggren

Combine:
3 c. fresh rhubarb (diced)
3 T. flour
1 c. sugar
Place in greased 6 x 10 inch baking dish. Combine:
1 c. brown sugar
1 1/2 c. flour
1 c. raw rolled oats
Cut in:
1/2 c. butter
1/2 c. shortening
Sprinkle over rhubarb mixture. Bake at 375° for 40 minutes. Serve warm with cream. Serves 6.

SCARLET CREAM FRUIT MOLD

Lula Waite

1 (3 oz.) pkg. strawberry Jello
1 c. hot water
1 pkg. frozen strawberries (thaw)

Dissolve Jello in hot water. Chill slightly. Fold in berries, including juice. Pour into a 2 quart mold, chill until firm.

1 env. unflavored gealtin
1/4 c. cold water
1/2 c. fruit cocktail syrup
1 T. lemon juice
1/4 tsp. salt
1/4 c. sugar
1 c. sm. curd cottage cheese
1 c. fruit cocktail (drained)
1 c. sour cream

Dissolve gelatin in cold water. Combine fruit cocktail syrup, sugar and salt, bring to a boil, add to soften gelatin. Chill slightly. Fold in remaining ingredients. Pour over well set gelatin layer. Chill until firm.

ICE CREAM DESSERT

2 box instant pudding (any flavor)
1 1/3 c. milk
3 c. vanilla ice cream
1 pkg. Dream Whip (prepared)
1 1/2 c. graham cracker crumbs
1/4 c. butter
2 T. sugar

Mix the crumbs, butter and sugar. Press 1/2 of them in a 9 x 13 inch pan. Mix the pudding, milk and ice cream for 10 minutes. Fold in the Dream Whip. Pour into the crumb crust. Put the rest of the crumbs on top. May keep in the refrigerator 1 week, not in freezer.

FROZEN CHRISTMAS DESSERT

1 can cherry pie filling
1 (13 oz.) can pineapple tidbits
1 can sweetened condensed milk
1/2 tsp. pineapple flavoring
1 qt. whipping cream

Mix cherry filling, pineapple tidbits, condensed milk and flavoring. Fold in whip cream. Pour mixture into paper cups or muffin tins to freeze. When frozen, store in plastic bag in freezer. May also be frozen in 9 x 13 inch pan. Cut in squares to serve.

FROZEN SALAD

Mrs. Axel Jensen

1 (No. 2) can crushed pineapple
1/2 lb. mini marshmallows

Let soak. Mix:

1 (5 oz.) pkg. Philadelphia cream cheese
2 T. Miracle Whip

Add to pineapple and marshmallows. Add:

1 c. nuts (chopped)
1 banana (mashed)
1 pt. whipped cream

Mix and freeze. Makes a large salad and serves 16. Serve on lettuce leaf.

BLUEBERRY SALAD

Jane Hobson

2 box black cherry Jello
2 c. boiling water
1 (No. 303) can blueberries and juice
1 sm. can crushed pineapple
1 pkg. Dream Whip
1/2 c. nuts (chopped)

Mix Jello, water, add berries and juice. Set aside 3/4 cup of this mixture. Add pineapple and juice and nuts. Put in the refrigerator until firm. Whip Dream Whip. Add 3/4 cup mixture and pour on top.

CHERRY DUMPLINGS

Edie Hansen - Johanna Hansen* (1868-1939)

1 can unsweetened cherries (2 cups)
3/4 c. sugar (about)

Heat to boiling. Mix:

1 c. flour
2 tsp. baking powder
1/4 tsp. salt
2 T. shortening (heaping)
Water (enough to make it cling together)

Drop by teaspoonful into hot cherry mixture and simmer with lid on for 15 to 20 minutes.

APPLE CRISP

4 c. apples (sliced)
1 tsp. cinnamon
1/2 c. water
3/4 c. flour
1/2 c. butter (softened)
1 c. brown sugar (firm packed)

Put apples in greased 8 x 8 inch pan. Sprinkle cinnamon over apples and pour water over top. Work flour, butter and brown sugar together and sprinkle over the top. Bake at 350° for 30 to 40 minutes, until topping is all moist and apples are done.

LIME CHOCOLATE SALAD

Mrs. Gary (Bonnie) Hobson

Dissolve:

6 oz. pkg. lime Jello
1/2 c. sugar
2 c. hot water

Add:

1/3 c. Realemon juice
1 c. cold water

Stir and chill till it begins to set. Crush 1/2 package chocolate cookies (Hydrox) and have ready to use. After Jello sets, whip 1 cup canned milk which has been chilled. Add a few drops green food coloring. Whip Jello into whipped cream. Put 1/2 cookie crumbs in bottom of large glass pan, add Jello mixture and the rest of the cookie crumbs.

UPSIDE DOWN DATE PUDDING

Katherine Fike

1 c. dates
1 c. boiling water
2 T. butter
1/2 c. brown sugar
1/2 c. white sugar
1 c. pecans (chopped)
1 egg
1 tsp. vanilla
1 1/2 c. flour
1 tsp. soda
1/2 tsp. baking powder
1 tsp. salt

Cut up dates, put in mixing bowl. Pour boiling water over dates, add butter and sugar. Cool to lukewarm. Beat in egg and vanilla. Sift flour, soda, baking powder and salt together, add to first mixture. Add pecans. Beat well. Pour into 9 inch square pan. Make the following syrup:

1 1/2 c. brown sugar
1 1/2 c. boiling water
1 T. butter

Pour it carefully over the back of a spoon onto the batter. Bake at 350° oven for 35 to 40 minutes. Reduce heat if using a glass baking dish.

LEMON PUDDING

Beverly Estes

4 eggs (separated)
1 T. gelatin (soak in 1/3 cup cold water)
1 c. sugar
Juice and rind (grated) of 1 lemon

Heat eggs, sugar and lemon in double boiler, while still hot, add gelatin. Beat egg whites and 1 cup whipping cream. Beat separately. Add to first mixture, 1/2 cup melted butter, 16 rolled graham crackers. Stir together and line pan. Pour in the other mixture and sprinkle with graham cracker crumbs.

PEACH CUSTARD PUDDING

Mrs. Clarence (Ethel) Nelson

1- Blend 1 1/2 cups flour and 1/2 cup butter together. Press firmly on bottom and 1/2 way up sides of an 8 inch square pan.
2- Arrange a pound 14 ounce can of drained sliced peaches in the crust. Sprinkle with 1/2 cup sugar and 1/2 teaspoon cinnamon. Bake in 375° oven for 20 minutes.
3- Mix and pour over hot peaches, 1/2 cup peach syrup, 1 egg (beaten), 1 cup evaporated milk. Bake 30 minutes more, until custard is set. Serves 9.

ORANGE TAPIOCA DELIGHT

Esther Johnson

3 c. water
1 box orange Jello
1 box vanilla pudding
1 box vanilla Tapioca pudding

Mix these 4 ingredients in a pan and bring to a boil. Cool and add 2 tablespoons crushed pineapple and 1 can drained mandarin oranges. Fold in 1 cup whipped cream or artificial topping, that has been whipped. Apricot halves may be used as a substitute.

CHEESE PUDDING

Luella Nystrom

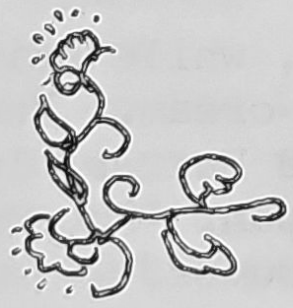
4 slices buttered bread (thin)
3 eggs (slightly beaten)
1/2 tsp. salt
1 c. American cheese (grated)
2 c. milk
Dash pepper

Fit part of bread slices into a greased baking dish, add cheese and cover with rest of bread. Mix eggs, salt, pepper and milk. Pour over cheese and bread mixture. Set in pan of hot water and bake in 350° oven until firm and lightly browned. Makes 6 servings.

MAPLE WALNUT SUNDAES

1 pt. vanilla ice cream
1/4 c. toasted walnuts (coarsely broken)
1/2 c. pure maple syrup

Scoop the ice cream into 4 sherbet glasses. Pour 2 tablespoons of the syrup and sprinkle 1 tablespoon of the walnuts over each scoop. Makes 4 servings.



SUET PUDDING

Thora Berggren

1 c. suet (ground)
1 c. sugar
Sour milk
1 qt. flour
1 c. raisins
1/2 tsp. salt
1 tsp. soda
1/2 tsp. cloves
1/2 tsp. cinnamon

Mix ingredients, using enough sour milk to make a stiff dough. Grease a large can (shortening can). Fill to about 3/4 full. Steam in water , in larger kettle, for 3 hours. Use rake on bottom of kettle when steaming.

SAUCE:

Melt 1 cup sugar and 1 cube oleo together. Mix in 3 tablespoons flour (mixed in water). Add and cook until clear, adding more water. Add lemon flavoring. Serve pudding sliced with lemon sauce or whipped cream.

CHOCOLATE ANGEL ICEBOX PUDDING

Elfie Berggren

1 c. butter
2 c. powdered sugar

Cream together. Add 5 squares melted chocolate, cream thoroughly. Add 4 beaten egg yolks, cream again. Add 1/2 teaspoon almond or 1 teaspoon vanilla or both. Add 1 cup cream whipped and fold in 4 beaten egg whites, beaten stiff. Line pan with thin layers of angel food cake. Cover with a layer of chocolate mixture, then a layer of cake and end with a layer of chocolate mixture. Sprinkle chopped nuts over top. Refrigerate.

MOM'S BREAD PUDDING

Mrs. Guy (Kathy) Lowrey

4 slices bread
2 T. margarine
1/3 c. sugar
1/2 tsp. cinnamon
3 eggs (slightly beaten)
1 tsp. vanilla
Dash salt
2 1/2 c. scalded milk
1/3 c. brown sugar

Butter 1 1/2 quart casserole. Break bread in chunks and place in casserole. Blend eggs, sugar, vanilla, salt, milk, brown sugar. Pour over the bread. Bake in oven at 350° for 1 hour. Make lemon pudding to place over each serving. 6 to 8 servings.

UPSIDE DOWN BREAD PUDDING

Delores Thompson

3/4 c. brown sugar
1/2 c. raisins
4 thick slices bread (buttered)
2 c. milk
2 eggs (slightly beaten)
Pinch salt
1 tsp. vanilla

Butter or oil the top section of a double boiler. Combine the sugar and raisins in it. Cut the bread into 1 inch cubes, combine with milk, eggs, salt and vanilla. Pour over the sugar and raisins, but do not stir. Pour water into the bottom of the double boiler to within an inch of the top section. Bring water to almost boiling point, place top section over bottom, cover and cook over medium heat for about 1 hour. Check for doneness by inserting knife into center of pudding. If knife comes out clean, pudding is done. Invert pudding into a shallow bowl. Serve warm.

GRANDMA ERICKSON'S BAKED RICE

Mrs. Gary (Linda) Hammer

1 c. rice
1 c. sugar
2 qt. milk

Bake 3 hours at 300°.

RICE PUDDING (serves 4 to 6)

Mrs. Ernest (Kathryn) Kirk

Mix in bowl:
2 eggs (beaten)
1/2 c. sugar
1/4 tsp. salt

Gradually add:
1 1/2 c. milk

Add:
1 1/4 c. rice (cooked)
1 tsp. vanilla
1 c. seedless raisins
Dash cinnamon
Dash nutmeg

Mix well, pour into a greased 1 quart baking dish. Set in a shallow pan filled with 1 inch hot water. Bake in slow oven (325°) for 1 hour.

By the time a woman's grocery allowance is ample enough to allow her to try all the recipes she's been saving, she's on a diet and her husband has ulcers.

STRAWBERRY DESSERT

Mrs. John Bland

CRUST:

1 c. flour
1/2 c. brown sugar
3/4 c. nuts
1/2 c. oleo

Mix all together and pat into bottom of 9 x 13 inch pan. Bake 15 minutes at 350° or lightly browned.

FILLING:

30 marshmallows
2/3 c. milk
1/2 pt. cream (whipped) or 1 pkg. Dream Whip (whipped)
1 family size strawberry Jello
2 c. boiling water
1 lb. frozen strawberries

Melt marshmallows in milk, cool. Fold in whipped cream. Spread over cooled crust. Chill until set. Dissolve Jello in boiling water. Stir in frozen strawberries. Chill until begins to thicken. Spoon over marshmallow layer. Chill. Serves 15.

CHERRY DELIGHT DESSERT

Luella Nystrom

Crush 20 (2 x 2 inch) graham crackers. Add:

1 stick oleo or butter
3 T. sugar

Press in bottom of 13 x 9 x 2 inch cake pan. Bake until it starts to brown. Cream together:

1 (8 oz.) pkg. Philadelphia cream cheese (room temp.)
1/2 c. powdered sugar
1 tsp. vanilla

Fold in 1 package of whipped Dream Whip. Spread on graham crackers while they are still hot. Top with 1 can cherry pie filling and chill overnight.

GRAPE JELLO BLUEBERRY DESSERT

Ruby Smith Stafford

1 pkg. grape gelatin
1 pkg. lemon gelatin

Mix and dissolve in 2 cups boiling water.

1 med. can crushed pineapple
1 can blueberry pie filling

Pour all into 9 x 13 inch pan. Let stand to congeal. Melt 6 large marshmallows with 1/4 cup milk and add a small carton cottage cheese and 1 small carton whipped topping or 1 package Dream Whip or 2 cups whipped cream. Spread on congealed blueberry mixture and let stand 6 hours or overnight. Serves 12 to 15.

BAKED CUSTARD CUPS

Mrs. John Bland

6 eggs
3/4 c. sugar
3/4 tsp. salt
6 c. scalded milk
2 tsp. vanilla
Nutmeg

Beat eggs with sugar, salt and vanilla. Pour into custard cups or large baking dish. Sprinkle top with nutmeg and set in pan of hot water. Bake at 325° for 40 minutes or until set. Makes 10 to 12.

HOLIDAY DESSERT

Lula Waite

4 T. butter or oleo (melted)
16 graham crackers (roll fine)
1 c. dates (chopped)
1/2 c. nuts (chopped)(1/4 c. plenty)

Put melted oleo in bottom of pan, cover with all except 1/2 cup crumbs. Cover with dates and nuts. Then add following pudding:

2 c. milk
2 T. cornstarch
1/2 c.sugar
3 egg yolks

Make as pie filling, add 1 teaspoon vanilla. Cool and pour over dates and nuts. Beat 3 egg whites, add 1/4 teaspoon cream of tartar and 6 tablespoons sugar. Spread over pudding, sprinkle on 1/2 cup of crumbs and bake at 325° for 30 minutes.

LEMON MIST DESSERT

Mrs. W. J. Matthias

3 egg yolks
1/2 tsp. salt
1/2 c. sugar
Juice of 1 lemon
1/2 pkg. lemon Jello (dissolve in 1/2 c. boiling water)
3 egg whites
1/8 tsp. cream of tartar
1/2 c. sugar

Beat egg yolks, salt and lemon juice. Cook in double boiler. Cool. Add Jello. Beat 3 egg whites, cream of tartar and sugar. Fold in first mixture. Top with whipped cream. Put crumbs in bottom of dish.

ICE CREAM MIX FOR FREEZER (makes 1 1/2 gallon) Esther Thompson

9 eggs
3 c. cream or 3 box half & half
2 2/3 c. sugar
Dash salt
2 tsp. lemon flavoring
3 tsp. vanilla

Add milk to fill can. Allow room for expansion as it freezes.

CHERRY JUBILEE

Mrs. John Bland

40 graham crackers (crushed)
1/2 c. margarine
1/2 c. sugar

Mix well. Set aside 1/2 cup crumbs and pat the rest in the bottom of a 9 x 13 inch pan.

2 env. Dream Whip (whipped)
1 (8 oz.) pkg. cream cheese (softened)
1 c. powdered sugar

Beat all together. Spread layer of 1/2 of the Dream Whip mixture on crust then a layer of 2 cans cherry pie filling then rest of Dream Whip. Top with reserved crumbs and chill well. Serves 15.

CHOCOLATE FONDUE

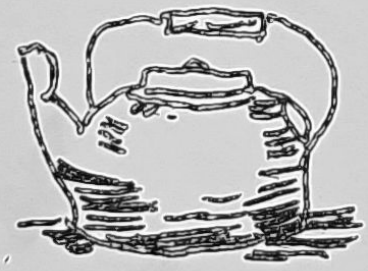
12 oz. semi-sweet chocolate chips
1/2 c. sugar
1 tsp. vanilla
1/2 c. half & half

Combine all ingredients in fondue pot. Place over flame and stir until chocolate chips are melted and mixture is smooth. Reduce heat and keep just warm. Serve with small squares of various fruits and angel food cake or marshmallows.

DATE PUDDING

Mrs. Robert Doctor*

2 eggs (beaten separately), 3/4 cup sugar, 2 tablespoons flour (rounded), 3 tablespoons milk, 1 teaspoon baking powder, 1 cup dates (cut fine) 1 cup English walnuts (cut fine). Beaten yolks, sugar and beat until light. Add milk, flour and baking powder. Flour the nuts and dates slightly and add. Beat egg whites and stir in lightly. Bake in slow oven 30 minutes. Serve with whipped cream or ice cream.



PUMPKIN SQUARES

Mrs. Gordon (May) Morrison

Mix well and press onto bottom of greased 9 x 13 inch baking dish. Grease bottom only.

1 pkg. yellow cake mix (reserve 1 c. dry mix from pkg.)
1/2 c. margarine (melted)
1 egg (beaten)

FILLING:

1 can pumpkin
1 can evaporated milk
3/4 c. sugar
2 eggs (beaten)(maybe 3)
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. ginger
1/8 tsp. cloves
1/2 tsp. vanilla

Mix ingredients together in order given. Pour over pressed mix in baking dish. To the 1 cup reserved dry mix, add 1/4 cup sugar and 1 teaspoon cinnamon. Mix well and cut in 1/4 cup cold margarine. Sprinkle over filling. Bake in 350° oven for 45 to 50 minutes. Serve with dollops of whipped topping.

LEMON BARS

Mrs. Gordon (May) Morrison - Mrs. Martha Robison Clark

1 c. butter
1/2 c. powdered sugar
1 2/3 c. flour

Mix and pat into cakepan. Bake 20 minutes at 325°. Combine and pour over hot crust and bake 30 minutes at 325°.

3 eggs
1 2/3 c. sugar
1 tsp. baking powder
1/2 tsp. salt
1/3 c. lemon juice
3 1/2 T. flour

Sprinkle with powdered sugar while hot.

* * * * *

RECIPES for KIDS

Dear God:
Baby is too small to pray
Or thank You in a proper way;
Please bless her pudding and
her meat,
And everything she tries to eat.
Amen.

RECIPES FOR KIDS

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FUNNY FACE HAMBURGERS (oven 375°) Marcy Isaacson (Age 13)

Combine and form into patties:

1 lb. ground beef
1/4 c. flour
2 T. dried parsley flakes
2 T. catsup
1 tsp. salt
1/2 tsp. onion salt
1/4 tsp. pepper

Open and separate:

1 can parkerhouse rolls

Press 6 rolls into 4 inch circles on ungreased cookie sheet. Place meat patty in the center of each. Press remaining rolls into 4 inch circles and stretch over meat patty and seal to bottom crust. For faces, snip through crust with scissors or knife for eyes and mouth. Place raisins in holes for eyes, pimiento strip for mouth. For hair, combine potato flakes and oil or shredded cheese. Brush each roll with milk, sprinkle with potato flakes or shredded cheese or cornflakes for hair. Bake 25 to 30 minutes.

COWBOY SPECIAL Barry Isaacson (Age 11)

Brown in skillet:

1 lb. hamburger
1/2 c. onion (diced)

Add:

2 T. brown sugar
1 can pork & beans
1 T. mustard
1 can tomato soup
1/4 tsp. salt
1/8 tsp. pepper

Serve in buns over split hot dogs. Can be cooked as a casserole at 350° for 45 minutes.

SUPPER HAMBURGERS Barry Isaacson (Age 11)

Brown hamburger patties. Drain off grease. Add to patties in skillet, 1 can tomato soup. Sprinkle in dried onion soup to your liking.

WIENERS ON A STICK Ellen Hansen (Age 8)

Put required number of wieners on wooden sticks. Roll in catsup and then in bread crumbs. Put in moderate oven for about 15 minutes.

FUNNY FACE FRANKS

For each funny face sandwich, split a wiener in 1/2 lengthwise. Make a cheese sandwich buttering each side. Cut with a cookie cutter to make a 2 1/2 inch round sandwich. Wrap wieners around sandwich and secure with wooden toothpicks. Brown in skillet and turn. Make a face on 1 side of the sandwich with catsup.

TOAD IN A POKE

For each serving, tear a hold in the middle of a slice of bread. Either butter the bread or fry in buttered frying pan. Break an egg into the hole and fry, turning when egg begins to solidify.

BREAD STICKS

Delores Thompson

1 1/2 c. warm water
1 pkg. dry granular yeast
1 T. salt
1 T. sugar
4 1/4 c. flour
1 egg

Mix together in a large bowl. Roll pieces of dough into logs about 1/2 inch thick and 4 inches long. Place on greased cookie sheet. Brush top with beaten egg. Sprinkle with salt. Bake at 425° for 12 to 15 minutes.

MEXICAN SPECIAL

Brad Hansen (Age 10)

1 lb. hamburger
1 can refried beans
2 T. taco sauce
1/2 c. catsup

Brown hamburger, salt and pepper, add refried beans, taco sauce and catsup. Heat well. Serve topped with onion, shredded cheese, lettuce and tomato.

BEEF JERKY

Jeff Thompson (Age 10)

1 tsp. liquid smoke
1 tsp. onion salt
1 tsp. garlic powder
1/4 c. Worcestershire sauce
1/4 c. soy sauce
1 1/2 lb. round steak (beef)

Marinate thin strips of beef or round steak in above mixture overnight, about 1 1/2 pounds of meat. Lay oven racks in oven. Cook for 8 to 12 hours at 150° with oven door ajar until dried out. Spread foil in bottom of oven to catch drippings.

HAMBURGER PINWHEELS

Jill Johnson (Age 7)

Mix all together:

3/4 lb. ground beef
1/3 c. milk
1 tsp. salt
Dash pepper
1/3 c. cracker crumbs
1 to 2 tsp. instant minced onion

Prepare 2 cups bisquick mix according to package. Roll dough into 12 x 9 inch rectangle. Spread with meat mixture, roll into log. Wet edges to seal. Cut into 12 slices, bake cut side up on greased baking sheet. 450° for 20 minutes.

MIDGET PIZZAS

Karen Hall (Age 12)

1/2 lb. hamburger
1 T. crushed oregano
1 clove garlic (minced)
1 pkg. refrigerator biscuits
Tomato paste
1 c. sharp process American cheese (shredded)
1/4 c. Parmesan cheese (grated)

Brown hamburger, drain. Add oregano and garlic. On a greased baking sheet, flatten refrigerator biscuits to 4 inch circles with floured custard cup, leave rim. Fill with tomato paste and hamburger. Sprinkle with American cheese and Parmesan cheese. Bake in hot oven (425°) about 10 minutes.

BOLOGNA

Linda Berggren (Age 13)

2 lb. ground beef
3 tsp. Mortons tender quick
1/2 tsp. mustard seed
1/2 tsp. pepper
1/2 tsp. garlic (minced)
1 1/2 tsp. liquid smoke

Mix and make into 2 rolls and wrap in foil, let stand 24 hours in the refrigerator. Bake in roaster pan with a little water in pan for 2 hours at 300°.

CORN DOGS

Cindy Farrell

Mix:

1 c. flour
1 c. yellow corn meal
1 tsp. pepper
2 tsp. salt
1/2 tsp. baking powder

Add:

2 eggs
1 c. milk
2 T. oil

Mix well. Wash and dry hot dogs, then dip and cook in hot oil. Makes 1 package wieners.

CHOCOLATE CHIP COOKIES

Kirk Johnson (Age 12)

1/2 c. shortening
1/2 c. brown sugar
1/4 c. white sugar
Cream. Add and beat well, 1 egg. Sift together and add to creamed mixture:
1 c. flour (sifted)
1/2 tsp. baking powder
1/2 tsp. salt
Add and mix well:
1/2 c. nuts (chopped)
6 oz. pkg. chocolate chips
1/2 tsp. vanilla
Drop by teaspoonfuls onto baking sheet. Bake at 375° for about 10 minutes.

POPCORN BALLS

7 c. popped corn
Boil to hard ball stage:
1 c. sugar
1/3 c. light corn syrup
1 tsp. salt
1/4 c. butter
Add 1 teaspoon vanilla. Butter hands and make 12 to 15 popcorn balls.

CARAMEL CORN

3 qt. popcorn (unsalted)
Cream together:
1/2 c. margarine
1/2 c. brown sugar
Add 1 cup peanuts or mixed nuts. Mix with popcorn until covered. Spread in shallow pan and toast 8 minutes at 350°, until golden brown and sticky. Let cool in pan.

CARAMEL POPCORN

Cook to soft ball (238°) and pour over popcorn.
2 T. margarine or butter
1 1/2 c. brown sugar
1/4 c. water

POPCORN CAKE

Mrs. Sharon Freed Kirk

Melt 1/4 cup butter. Add 1/2 pound marshmallows (3 cups small). Cook over low heat until melted and blended. Remove and add 5 cups popcorn mixed with maraschino cherries, walnuts and press into angel food cake pan. Candy gum drops may be used also, if desired.

HALLOWEEN COOKIES

Kathleen Moravek

Cream:
1 c. butter or margarine
1 1/2 c. sugar
Add and beat:
3 eggs
1 tsp. vanilla
Add:
3 1/2 c. flour
1 tsp. baking soda
2 tsp. cream of tartar
1/2 tsp. salt

Chill 3 to 4 hours. Roll 1/8 inch thick, cut with Hi-C can, bake on ungreased cookie sheet. 375° 6 to 8 minutes.

Frost with powdered sugar frosting.
4 c. powdered sugar
1 tsp. vanilla
4 to 5 T. milk
12 drops yellow food coloring
Dash salt
4 drops red food coloring

Use a gumdrop for the pumpkin stem and eyes, candy corn for nose and licorice for the mouth.

BEAR TRACK COOKIES

Glada Isaacson

A chocolate drop batter with peanut halves inserted into each cookie to resemble beat claws. Sift together:
2 1/3 c. flour (sifted)
1 tsp. salt
2 tsp. baking powder

Mix together until light and fluffy:
1 c. margarine
1/2 c. fortified chocolate flavored syrup
2/3 c. sugar
2 eggs

Beat well and stir in 1 teaspoon vanilla. Mix in dry ingredients alternately with 1/4 cup milk. Chill in refrigerator 1 hour. Drop by heaping teaspoonful on greased baking sheet and insert 4 peanut halves about 1/2 way into the fattest side of each to resemble claws. Bake in 375° oven until edges of cookies are set and centers spring back when touched lightly, 10 to 12 minutes. 3 dozen.

CRACKER JACKS

2 c. brown sugar (firm packed)
1 stick margarine
1/2 c. light or dark syrup
Pinch cream of tartar

Boil for 5 minutes. Quickly stir in:

1 tsp. soda

Add:

1 c. salted peanuts to 5 quarts popped corn. Pour syrup over corn. Mix thoroughly and spread on 2 slightly greased cookie sheets and put in a low oven (200°) for 40 minutes, stirring every 10 minutes. Take out and let cool.

CRUNCHY POPCORN

Combine:

1/2 stick margarine
16 marshmallows
3/4 c. brown sugar (packed)
Dash salt

Cook over low heat, stirring constantly until all is dissolved and bubbling. Add 1/4 cup crunchy peanut butter. Pour mixture over 1 1/2 gallons popped corn. Use large roaster to allow room to stir. Stir until evenly coated. Make into popcorn balls if you prefer.

FINGER JELLO

Heidi Thompson (Age 6)

3 pkg. any flavor gelatin
3 env. unflavored gelatin
3 c. water

Mix gelatin in 13 x 9 inch cake pan. Boil water and pour over gelatin. Stir until gelatin is dissolved. Chill in refrigerator until thickened. Cut into squares or with cookie cutters and eat with fingers.

RICE KRISPIE CLUSTERS

Mary Bland (Age 12)

1 c. chocolate chips
1 c. butterscotch chips
1/4 c. peanut butter
4 c. Rice Krispies

Melt over very low heat, stirring. Add Rice Krispies and blend. Drop by spoons on wax paper and chill.

RECIPES IDEAS FOR GIRL SCOUT COOKIES

PINEAPPLE NUT CHEESE SPREAD

Tia Thomas (Age 10)

1 (8 oz.) pkg. cream cheese
1 c. Swiss cheese (shredded)
2 T. milk
1/2 c. pecans (finely chop)
Cheddarettes
1/8 tsp. ginger
Dash curry powder
Dash salt
1 (8 oz.) can crushed pineapple (well drained)

Combine softened cheese, Swiss cheese, milk and seasonings. Mix until well blended. Stir in pineapple and nuts. Chill. To serve, spread on Cheddarettes. Makes about 1 1/2 cups spread.

CHOCOLATE BANANA DESSERT

Kathy White (Age 12)

1 (3 3/4 oz.) pkg. chocolate flavored pudding and pie mix
3 c. milk
2 eggs (spearated)
48 Scot-Tea cookies
3 lg. bananas (sliced)
2 T. sugar

Combine pudding mix, milk and egg yolks in medium sized saucepan over medium heat, stirring constantly until mixture comes to a boil. Line bottom of 8 inch square shallow baking dish with 16 cookies. Arrange a layer of banana slices over cookies, top with 1/3 of pudding. Repeat to make 2 more layers, ending with pudding. Beat egg whites until frothy. Gradually add sugar, beating until stiff peaks form. Spread over pudding dessert. Bake in preheated hot oven (425°) about 3 to 5 minutes. Serve warm or cold. To serve cold, cool and refrigerate. Makes 8 servings.

MINTY PEACH PARFAITS

Karen Hall (Age 12)

24 thin mint cookies
1 1/2 pt. vanilla ice cream
1 (16 oz.) can peach slices (drained)

Break 12 mint cookies in coarse pieces. Alternate layers of broken cookies, ice cream and peach slices in tall parfait glasses. Garnish with maraschino cherry.

CHOCOLATE ANIMAL COOKIES

To make chocolate coated animal crackers, melt 1 package semi-sweet chocolate bits and 1 tablespoon vegetable shortening in top of double boiler over hot water. Stir till smooth. Dip animal crackers, 1 at a time, into melted chocolate, remove with fork and place on waxed paper to harden.

JIFFY CANDY

Melt over hot water, 1/3 cup chocolate chips. Stir melted chocolate into 1 cup Puffed Rice. Drop from teaspoon onto waxed paper. Chill until stiff in refrigerator.

REESES PEANUT BUTTER CUPS

Kristy Thompson (Age 13)

1/3 lb. graham cracker crumbs
1/2 lb. butter or margarine
1 c. peanut butter
1 lb. confectioners' sugar
2 c. chocolate chips

Combine crumbs, butter, peanut butter and sugar. Work together until smooth. Press this mixture into a 9 x 9 inch buttered pan or a larger pan for thinner bars. Melt chips over hot water. Spread over cracker mixture. Refrigerate until firm. Cut into squares.

SMORBAKELSER (Swedish butter cookies)

Jennifer Garst

1 c. butter or margarine
2 egg yolks
1/2 c. sugar (scant)
1 tsp. almond extract
2 c. all-purpose flour

Cream butter or margarine, egg yolks and sugar thoroughly until light and fluffy. Beat in vanilla and almond extracts. Stir in flour. Dough should be soft but not sticky. Preheat oven to 450°. Press about 1 tablespoon dough into tin molds or roll out and cut with a cookie cutter. Bake in 450° oven about 10 minutes. Watch carefully as they burn quickly. Cool cookies a few minutes. Remove from tins to a cooling rack. Makes about 3 dozen cookies.

CARAMEL POPCORN

Cindy Farrell (Age 13)

4 qt. popped popcorn
1 1/3 c. white sugar
1 c. butter or margarine
1/2 c. white syrup
1 tsp. vanilla

Combine sugar, butter, syrup and vanilla. Cook until hard ball stage over medium heat, stirring constantly. Then pour over popped corn and mix.

PEANUT BUTTER THUMBPRINTS

Gayle Johnson (Age 14)

Mix:

1/2 c. shortening (1/2 butter)
1/2 c. peanut butter
1/2 c. granulated sugar
1/2 c. brown sugar
1 egg

Blend in:

1 1/4 c. flour
3/4 tsp. soda
1/2 tsp. baking powder
1/4 tsp. salt

Cover and chill. Heat oven to 375°. Shape dough into 1 inch balls. Roll in peanuts. Place 3 inches apart on lightly greased baking sheet. Press thumb in center of each cookie. Bake 10 to 12 minutes or until set, but not hard. Spoon jam into each thumbprint. About 3 1/2 dozen.

AUNT BETTY'S RICH SUGAR COOKIES

Leigh Johnson (Age 6)

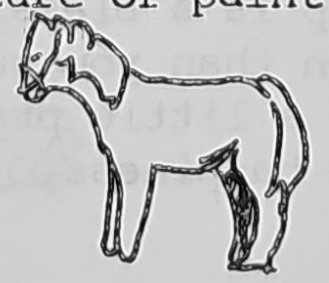
1 c. oleo
1 c. vegetable oil
1 c. powdered sugar
1 c. sugar
2 eggs
Flavoring (your choice)
1 tsp. soda
1 tsp. cream of tartar
4 c. plus 2 T. flour

Mix oleo, vegetable oil, eggs together. Add sugar, powdered sugar, then next, cream of tartar, soda and flour. Add flavoring. Chill thoroughly, make balls the size of a walnut and press down with bottom of glass or meat pounder.

DOUGH IT YOURSELF CHRISTMAS TREE ORNAMENTS

1 c. salt
2 c. flour
1 c. water

First, mix salt and flour together. Then add water, a little at a time. Knead 7 to 10 minutes, until dough is smooth and putty like. Roll dough 1/4 inch thick, then use cookie cutters to cut the shapes. Roll small pieces of dough for eyes, cheeks, etc. (gingerbread boy) and simply moisten with water to attach. Poke hole at top for thread. Then bake on cookie sheet (325°) till light brown or let air dry 48 hours on a window screen. When cool, varnish to protect from moisture or paint any color you like. Then hang on your tree.



FINGER PAINT

1 1/2 c. dry laundry starch
1 1/2 c. talcum powder (cheap bath)
1 1/2 c. soap flakes (Lux was used)

Mix the above and add enough water to make cream paste, add 1 quart boiling water slowly and cook until glossy, stirring constantly. Add 4 tablespoons vinegar and pour into 5 (1/2 pint) jars. Add whatever poster paint colors you desire. Use on glazed paper. Keep sealed. Take a wet cloth and wet the glazed surface.

PLAY DOH FOR CHILDREN

Jennifer Hansen
(Age 5)

2 c. flour
1 c. salt
1 T. alum
3 T. oil
1 1/2 c. boiling water
Food coloring

Mix flour, salt and alum. Add oil to water. Add food coloring and mix with hands. Store in a tightly closed container when kids aren't having fun makeing cakes, cookies, etc.

COOL FUDGE CUPS

Delores Thompson

2 (3 oz.) box instant chocolate pudding
4 c. milk
1 qt. vanilla ice cream (softened)
3 T. malt powder
16 taffy apple sticks (about)
Cupcake liners (foil preferred)

Line about 16 cupcake tins with cake liners. Remove ice cream from freezer, unwrap and place in a bowl, cutting into large chunks and stirring until softened. In a separate bowl, beat the pudding and milk for 2 minutes. Stir in the ice cream and malt powder. Blend well. Fill cup cake liners using a soup ladle or a 1/2 cup measure. Freeze partially, insert stick in middle of each cup. Freeze completely. Wrap individually in plastic wrap and seal with a twistie. Return to freezer.

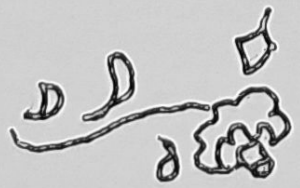
Your frienship is a blessing
And more often than you guess
I stop to say a little prayer
Just for your happiness.

JACK O LANTERN SALAD — Glada Isaacson

Cut tops from 6 oranges, save. Remove juice and pulp. Cut out eyes, nose and mouth. Place in refrigerator to chill. Combine

3/4 c. bananas (cubed)
3/4 c. grapes (halved, seeded)
1/4 c. cranberries (ground)
6 marshmallows (cut up)
3/4 c. apples (cubed)
1/8 tsp. salt
3/4 c. pineapple (dice and drain)

Fill orange jack-o-lanterns with this fruit combination or that of your liking. Replace tops and serve on a lettuce leaf.



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ADDITIONAL RECIPES

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